

Mochatini



Yield: 1 cocktail

Ingredients

- Martini glass
- ½ oz. Amaretto
- ½ oz. [Gustare Dark Chocolate Balsamic Vinegar](#)
- 1 oz. Grey Goose vodka
- 1½ oz. fresh espresso, cooled
- ½ oz. heavy cream
- ½ oz. espresso infused simple syrup (see below) bittersweet chocolate, finely grated for garnish

Directions

1. Fill martini glasses with ice, halfway with water and refrigerate.
2. Fill shaker halfway with ice, Amaretto, balsamic, vodka, espresso, cream, and simple syrup. Shake, shake, shake!
3. Remove the chilled glasses from the fridge and empty. Pour Mochatini into glass.
4. Garnish with chocolate gratings. Enjoy!

Ingredients/Directions for Espresso Infused Simple Syrup:

1 cup water

1 cup granulated sugar

1 tbsp. espresso beans

Put water and sugar in a small saucepan and bring to a boil to dissolve sugar. Remove from heat, add espresso beans and cover for 30 minutes to infuse.