



## Cuban Martini

Martini Cocktail Glass

Equipment: Boston glass, mixing bowl, bar spoon or fork, ice

Method: Shake & Strain method

### Ingredients

50ml	Havanna Especial Rum
25ml	Dark cacao liqueur
1	Espresso shot
5ml	Sugar syrup
50 ml	Fresh double cream float
Garnish	3 coffee or Chocolate coffee beans

### Instructions:

Make a hot espresso coffee shot

Fill the martini glass with ice to allow it to chill.

In a Boston glass, pour the Havanna Rum, Creme de Cacao, sugar syrup, then fill the glass with ice.

Take the espresso shot and pour over the ice into the Boston glass. Shake the mixture well for 30 secs, which should chill the coffee and allow it to mix with the other ingredients. Strain the contents in to the chilled cocktail glass.

Pour the double cream in to a mixing bowl. Using a bar spoon or fork, beat the cream and allow air to get in. When doing this be sure not to be too rough or do it for too long as this may cause the cream to thicken and set. Once the cream is aerated slowly pour the cream on to the top of your drink. If done correctly the cream should float neatly on top of the main body of the drink.

Finish the drink of with a garnish of 3 coffee or indulgent but delicious chocolate coffee beans.