

DECAF ESPRESSO MARTINI

Quick recipe (grams)

Ingredients:

- Vodka 45 g
- Coffee liqueur 30 g
- Fresh decaf espresso 30 g
- Simple syrup 0–10 g (to taste)
- Ice 150 g
- Garnish 3 coffee beans

Method

1. Chill coupe. Brew espresso.
2. Add liquids + ice to shaker (total 240–270 g).
3. Shake hard 15–20 s until frothy.
4. Double strain. Garnish with 3 beans.

Notes

For big foam: hot espresso +
hard shake.



Created by
Decaffed coffee