



Espresso Martini

with Hot Honey

Rich espresso, smooth vodka and bold coffee liqueur meet the gentle warmth of Mountain Mist Wildflower with Chilli Honey in this sophisticated twist on a modern classic. Silky, velvety and beautifully balanced.

SERVES 2 | PREP 10 mins | COOK NONE | DIFFICULTY EASY

INGREDIENTS

Espresso Martini

- 90ml premium vodka
- 60ml coffee liqueur
- 60ml freshly brewed espresso, cooled slightly
- 2 tbsp Mountain Mist Wildflower with Chilli Honey
- Ice cubes

To Serve

- Coffee beans
- Light dusting of cocoa powder (optional)
- Small drizzle of Mountain Mist Wildflower with Chilli Honey (optional)

METHOD

1. Brew the espresso and allow it to cool for 2–3 minutes.
2. Add the vodka, coffee liqueur, espresso and Mountain Mist Wildflower with Chilli Honey to a cocktail shaker.
3. Fill the shaker generously with ice.
4. Shake vigorously for 20–30 seconds until thoroughly chilled and a creamy foam develops.
5. Double strain into two chilled martini glasses.
6. Garnish with three coffee beans and an optional drizzle of Mountain Mist Wildflower with Chilli Honey over the foam.
7. Serve immediately.

MOUNTAIN MIST TIP

Shake longer than you think you need to. A vigorous shake creates the signature silky crema that makes a great Espresso Martini unforgettable.

Gather around the table.