




ESPRESSO MARTINI WITH SOFT WHIP COLD FOAM

This popular cold, caffeinated cocktail is made even better with a delicious, creamy layer of Rich's sweet Soft Whip Cold Foam. Simply add a layer of Soft Whip Cold Foam to your Espresso Martini for extra cold foam sweetness. Soft Whip Cold Foam instantly adds dreamy visual appeal and sweet cream flavor to your cocktails, cold brews, fruit refreshers, hot chocolates and more. Just shake, open and pour from the touch-free carton!

Yield: 1 Drink

INGREDIENTS

- 1 oz  Sweet Cream Soft Whip Cold Foam, 12 Ct, 1.19 lb (#09229)
- 2 oz Vodka
- 1/2 oz Coffee Liqueur
- 1/2 oz Simple syrup
- 1 oz Espresso, cooled (or Cold Brew Concentrate)
- Coffee Beans, to garnish



DIRECTIONS

- 1 Brew the espresso, let it cool completely.
- 2 Add ice to a cocktail shaker. Then add the cooled espresso, vodka, coffee liqueur and simple syrup to the shaker. Shake thoroughly, until foam is formed.
- 3 Strain the cocktail into a martini glass.
- 4 Top with a layer of Soft Whip Cold Foam.
- 5 Garnish with coffee beans. Serve.