



## COFFEE HAZELNUT MARTINI

and SIMPLE SYRUP  
Recipe by Wayne & Tom

5 minutes | Makes 1

*I live on caffeine, to the point that the kids and dogs know to leave me alone until I've had my morning fix, so it's no wonder that the espresso martini is my signature cocktail and this little gem is Wayne's favourite twist on a classic.*

### Ingredients

SIMPLE SYRUP (Makes 1 1/2 cups)

Sugar  
Water

COFFEE HAZELNUT MARTINI

Cocoa powder, good quality  
Crushed ice  
Mr Black coffee liqueur  
Frangelico liqueur  
Vodka  
Dark chocolate, to garnish

### Method

SIMPLE SYRUP

Have the simple syrup made ahead of time for creating the Coffee Hazelnut Martinis.

In a saucepan, combine 1 cup of sugar and 1 cup of water. Bring to the boil, stirring continuously until sugar has dissolved.

Allow to cool.

Cover and refrigerate for up to 1 week.

TIP

For a richer and thicker simple syrup add 2 cups of sugar to 1 cup of water.

COFFEE HAZELNUT MARTINI

In a small dish, pour a dash of simple syrup, gently roll the rim of a martini glass into the syrup. Dip the rim into the cocoa powder to coat the rim, fill the glass with ice to chill.

In an ice filled cocktail shaker, add a splash of Mr Black coffee liqueur, Frangelico and vodka. Shake until container is frosty.

Remove the ice from the martini glass and pour the contents from the shaker into the chilled glass through strainer.

Garnish with shaved chocolate.

TIP

For those of you with a sweet tooth substitute the cocoa powder with good quality drinking chocolate or chocolate sprinkles.

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Recipe provided from *Cocktails on the Couch* with Wayne and Tom  
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