

FOUR COUSINS



Marula Martini

A delicatly creamy take on a classic martini, using rich marula liqueur combined with coffee, chocolate and warming notes of cardamom and ginger.



Marula Martini

YOU WILL NEED

25ML - **FOUR COUSINS MARULA LIQUEUR**

25ML - **VODKA**

5ML - **CACAO NIBS OR RICH COCOA POWDER**

10ML - **CARDAMOM & GINGER SYRUP**

50ML - **COLD BREW COFFEE OR**

A SHOT OF ESPRESSO (CHILLED)

GARNISH - **DUST COUPE WITH CHOCOLATE**

DUST & 3 COFFEE BEANS

Cardamom and ginger syrup prep: bring 1L water to the boil, add in 1 tbs of cracked cardamom pods and half a cup of freshly minced ginger. Remove from heat and let it steep for an hour. Strain the ginger and cardamom tea and place back on low heat. Add 1kg sugar and simmer on low heat until all sugar has dissolved and reduce for another 10 minutes.

HOW IT'S MADE

Add all ingredients to a shaker and fill with cubed ice. Shake until sufficiently combined and double strain into a chilled martini glass.

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