

# *TQJF FESTIVE TIPPLE*

## *Gingerbread Espresso Martini*

### *Ingredients*

*50ml Vodka*

*25ml Espresso Chilled*

*15ml Gingerbread Syrup*

*Egg White (this is optional, it creates a lovely froth on top of the cocktail)*

### *Virgin Alternative*

*There isn't a virgin cocktail alternative to an espresso martini, but why not have a gorgeous Gingerbread Latte. Pour your syrup in first, heat up some milk and add the espresso last! Stir accordingly*

### *Method*

*Fill your cocktail shaker with ice*

*Add all ingredients and shake until shaker is cold to touch*

*Pour into a Martini Glass*

