

OREGON
CHOCOLATE
FESTIVAL

Mocha Martini

*Recipe is for one Mocha Martini, but the bases, once made, will yield approximately 10 martini's and will last if refrigerated.

Cocoa Nib Infused Vodka

2 C. Vodka of Choice
½ C. Cocoa Nibs

- 1) Chop Cocoa Nibs to release aroma.
- 2) Add to the Vodka. Set aside to infuse for 3-5 Days.
- 3) Strain out the Cocoa nibs and store in a large jar or airtight container until you're ready to use.

Chocolate Liqueur

1 C. Water
1 C. Granulated sugar
½ C. Cocoa Powder (unsweetened)
½ C. Vodka

- 1) In a medium saucepan, combine Water, Sugar, and Chocolate powder. Mix well over Med/Hi heat until just simmering.
- 2) Let simmer for 3-5 minutes, allow to cool.
- 3) Add mixture to a large jar or airtight container, stir in the vodka, and store until you're ready to use.

Espresso Liqueur

1 C. Water
1 C. Granulated Sugar
¼ C. Ground Espresso
½ C. Vodka

- 1) In a medium saucepan, combine Water and Sugar over Med/Hi heat. Simmer 3-5 minutes.
- 2) Add in the Espresso powder and mix well. Allow to simmer for 1 minute more.
- 3) While still warm, pass the contents of your saucepan through a coffee filter or cheese cloth to remove the grounds. Once this has cooled you may add in the vodka.
- 4) Store in a large jar or airtight container until you're ready to use.

Mocha Martini

1 oz Cocoa Nib Infused Vodka
1 oz Chocolate Liqueur
1 oz Espresso Liqueur
.5 oz Half and Half

- 1) Combine all ingredients and shake or stir vigorously.
- 2) This drink may be served up or over rocks, and can be garnished with chocolate shavings, coffee beans, or cocoa powder.

