

Chocolate Tahini Martini



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SERVES 1

INGREDIENTS:

For the spiced tahini syrup:

50g sugar
30ml water
20ml Belazu tahini
Cinnamon stick
5cm piece of fresh ginger
1 star anise

For the cocktail:

30ml vodka
15ml spiced tahini syrup
25ml Mr Black coffee liquor
25ml chocolate liquor
30ml single cream
Ground cinnamon for garnish

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METHOD:

1. For the spiced tahini syrup; (makes 10 portions), place the sugar, water, Belazu tahini, cinnamon, ginger and star anise into a small pan, heat over a low heat until the sugar has dissolved, strain and cool. (Contains sesame).
2. For the cocktail; chill a coupe, add all ingredients into a shaker with ice and shake well, discard ice and double strain into the coupe.
3. Garnish with a sprinkle of cinnamon and serve. (Contains sesame).

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PLU: 93226221 // Recipe No.: 50188751

Spiced Tahini Syrup

PLU: 93226220 // Recipe No.: 50188746

Adults need around 2000Kcal/84000kJ a day.
Typical values per portion: Energy 352Kcal/1472kJ.