

Pick your Poison: Creamy Chocolate Martini

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Creamy, Rich and Chocolately, this Cocktail is like a pudding
in it's own right.

Indulgent and a little bit wicked...definitely one to finish with to impress at the end of a dinner party!

Ingredients

(makes 2)

60g Dark Chocolate, Chopped – plus a little extra grated chocolate to decorate the glasses

(you can also use milk chocolate but the chocolate flavour won't be as strong – you could also use a 1/2 and 1/2 mix of milk and dark)

50ml Vodka

50ml Baileys

250ml Double Cream

Method

To make the chocolate cream base mix:

1. Heat the double cream over medium high heat, until it starts to boil.
2. Pour the cream over the chopped chocolate in a medium sized bowl and stir until the chocolate melts.
3. **Let it cool before making the cocktails**

To make the Chocolate Martinis:

1. Decorate the glasses by moistening the rim of your glasses with cold water.
2. Turn the glasses upside down and dip them into the

- grated chocolate, twisting them around to coat the rim.
3. Fill a cocktail shaker halfway with cubed ice.
 4. Add 1/2 of the chocolate cream base mix, 25ml of vodka and 25ml of Baileys. Shake it vigorously for 30 seconds.
 5. Pour the finished Chocolate Martini into one of the decorated glasses.
 6. Repeat those steps using the remaining ingredients to make the second cocktail.
 7. Serve cold, sprinkled with more grated chocolate if you wish.
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If you have a go at this recipe, do share your attempts on my [facebook](#) page or over on my [Instagram](#) by tagging me @lifeisknutts.

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