



Caffietini (Martini with coffee vodka)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2oz Coffee vodka
- 1/2oz Rosso (red) vermouth

To make coffee vodka

- Bottle of vodka, 700ml (cheap stuff is fine for this)
- 1 Tablespoon of white sugar
- 1/4 Cup roasted coffee beans

Instructions

To Make Caffietini

1. Add vermouth to chilled martini glass and swirl to coat.
2. Add coffee vodka.
3. Garnish with a whole bean or two.

To Make Coffee Vodka

1. Have a shot or two. To make room for the beans.
 2. Crack beans between two tablespoons. Don't crush to smithereens, just enough to open them up so the vodka can steal its flavour.
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3. Put beans & sugar into the vodka.
 4. Shake up and leave sit for 2-3 hours, occasionally shaking.
 5. Using a funnel and coffee filter paper, filter out the beans. If you leave them in too long you'll risk turning the vodka into a bitter mess.
 6. Store in freezer.

NOTES

- I know there's a whole load of vermouth in here vs the classic Martini, but the red vermouth really works with the slight bitterness of the coffee vodka.
- You can shake your vodka over ice or stir it if you want, but you'll get a watery cocktail. I keep my vodkas in the freezer for a straight up cold one.
- The sugar is important in the recipe - it gives the oils in the coffee beans something to bond to when the vodka dissolves them out.