

Gingerbread Latte Martini

Ingredients:

Gingerbread Syrup:

1/2 cup dark brown sugar, 3/4 cup + 1 tbsp water,
2 cinnamon sticks, 4 inch piece fresh ginger sliced
into thin rounds, 2 pieces mace optional,
1/4 tsp vanilla extract

Spiced Sugar Rim:

4 tbsp dark brown sugar, 1 tsp ground ginger,
1 tsp ground cinnamon

Martini:

2 tbsp vodka, 2 tbsp Irish Cream, 2 tbsp half &
half, 2 tbsp gingerbread syrup,
1 tbsp cold espresso

To Garnish

Whipped Cream, crushed gingerbread biscuits,
ground ginger



Place sugar, water, cinnamon, ginger and mace into a small saucepan, stir over a medium heat until the sugar has dissolved then bring up to a simmer and allow to cook at a gentle simmer for 10 minutes. Remove from heat and stir in the vanilla extract, leave to cool then keep refrigerated until needed. For Spiced sugar rim: Mix together the brown sugar, ground ginger and cinnamon and spread out on a saucer or wide bowl. Pour a little bit of water onto another saucer and dip the rim of a martini glass into it, shake off the excess water then dip the rim into the spiced sugar to coat. To make the gingerbread latte martini: Fill a cocktail shaker with ice and measure in the vodka, Irish Cream, half & half, gingerbread syrup and espresso. Shake vigorously then strain into the prepared glass. Top with a swirl of whipped cream then sprinkle with a little ground ginger and plenty of crushed gingerbread.