

DAVID HURST

# FROM GARDEN TO GLASS

80 BOTANICAL BEVERAGES MADE FROM THE  
FINEST FRUITS, CORDIALS, AND INFUSIONS



UNIVERSE



# NUTS ABOUT COFFEE

## INGREDIENTS

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1 ounce whole milk  
1 ounce heavy cream  
1¼ ounces strong cold  
    espresso coffee  
¼ ounce caramel syrup  
1 tablespoon orgeat  
Grated chocolate,  
    to garnish

## ADD A TWIST

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Whisky or rum would add extra depth of flavor to this martini.

The nuts in this case are almonds; the almond flavor itself is contained in the syrup that goes by the name orgeat. For the taste profile of this drink to work, the coffee needs to be strong, hence the use of espresso. You may choose to use a little less caramel syrup as the orgeat is also quite sweet.

## METHOD

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Fill a martini glass with crushed ice to chill it. While it's chilling, add all of the ingredients to an ice-filled cocktail shaker. Shake well. Remove the ice from the martini glass; it should be nicely frosted. Fine-strain into the martini glass. Garnish with chocolate (white, dark, or milk—your choice) grated over top.