

“Espresso Martini Dessert”

Ingredients

Serves: 4-6

Base:

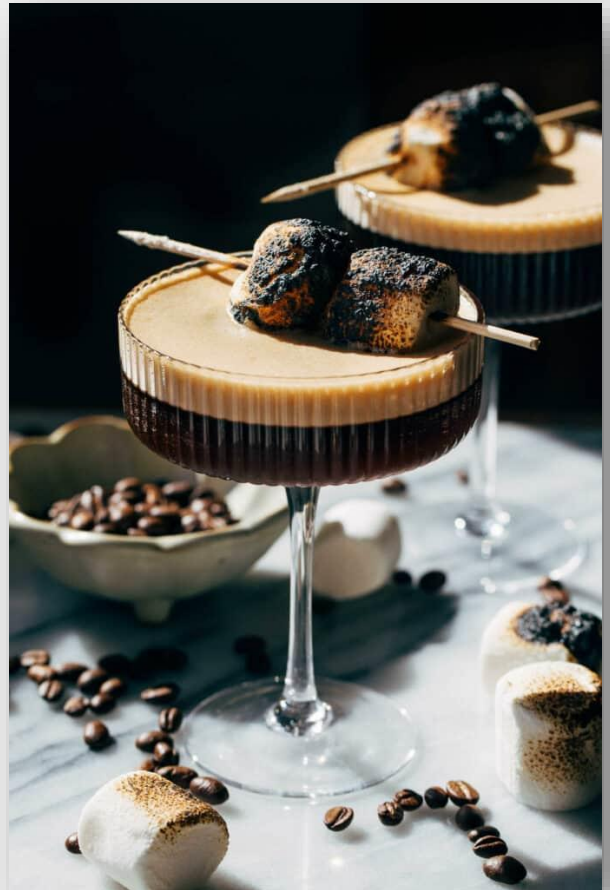
- *Sponge cake or chocolate/ amaretti cookies*
- *½ cup coffee + ½ cup simple syrup + liquor of choice*

Espresso cream:

- *250g condensed milk or 200g icing sugar*
- *700g cream cheese or mascarpone, softened*
- *250g fresh whipping cream*
- *2 tablespoons coffee liqueur or any spirit*
- *1 tablespoon instant coffee*
- *2 tsp vanilla*
- *2 tablespoons melted semi-sweet chocolate*

Garnish:

- *dark chocolate shavings or cocoa powder, for decorating*
- *4-8 coffee beans*
- *200 grams amaretti biscuits, crushed finely*



Method:

1. **For the base:** Add the sponge or cookies to the base of your dessert serving dish or martini glasses. Add some of your coffee, simple syrup & liquor mixture with a tablespoon to the cookies or use a pastry brush for the sponge. Press the crust against the sides of each martini glass with a spoon.
2. **For the filling:** add the cream cheese, cream, condensed milk/icing sugar, coffee liqueur, instant coffee, melted chocolate to a blender. Blend for 60 seconds, or until smooth and thickened.
3. Pour the creamy filling into each glass or on top of your sponge cake and refrigerate for 3-4 hours, or until the dessert is set.
4. **Decorate** the desserts with dark chocolate shavings or cocoa powder and coffee beans. An addictive and delicious dessert, ready in minutes and no need to turn on the oven to enjoy a beautiful cocktail inspired dessert!