

Chocolate Martini – serves 2  
Adapted from Olivia's Cuisine

- 1 cup heavy cream
- 5 oz 70% chocolate, finely chopped
- 1 oz vodka
- 4 oz Baileys Irish Cream
- - Chocolate, grated for rim



1. Heat the heavy cream, over medium high heat, until it is simmering. Don't let it boil!
2. Pour the cream over the chopped chocolate in a medium sized bowl and stir until the chocolate melts. Let it cool before making the cocktails
3. Moisten the rim of your glasses with cold water. Turn the glasses upside down and dip them into the grated chocolate.
4. Fill half of a cocktail shaker with ice.
5. Add half of each of the ingredients to the cocktail shaker. Shake it vigorously for 30 seconds.
6. Pour the Chocolate Martini into one of the decorated glasses.

Cheers!