



Very Easy



15 min



2 Mocktails

Chocolove
x o x o x

Salted Caramel Espresso Martini Mocktail

DIRECTIONS

- Roughly chop the chocolate bar
- Add it to a heatproof bowl.
- Pour over the hot cream and let it sit for 5 minutes
- Whisk until the chocolate melts into the cream and you have a smooth and glossy chocolate sauce.
- In a cocktail shaker, add the espresso, chocolate syrup, milk, maple syrup and ice.
- Shake well then strain into your cocktail glasses, leaving room for adding the cold foam on top.
- To make the cold foam, combine all the ingredients in a small bowl.
- Mix with a milk frother until thickened and foamy.
- Pour the cold foam over the top of the drinks
- Finish with dark chocolate shavings before serving.

INGREDIENTS

For the Homemade Chocolate Syrup:

- 1 - 3.2 oz Chocolove Salted Caramel Filled Dark Chocolate Bar
- 1/2 cup heavy cream, hot but not scalding

For the Mocktail:

- 1/2 cup fresh espresso, cooled
- 3 oz homemade chocolate syrup
- 3 oz whole milk
- 1 teaspoon maple syrup
- a handful of ice

For the Vanilla Bean Foam:

- 1/2 cup heavy cream
- 1 tablespoon sugar
- 1 teaspoon vanilla bean paste

For the Garnish:

- Chocolove Extreme Dark Chocolate shavings

Recipe by [@Violetcooksthings](#)

