

# MINT MARTINI



SERVINGS

1



METHOD

MIX



TIME

15 MINUTES



DIFFICULTY

EASY

*Bartender Stephen Acosta created this rich martini recipe with the DoubleTree Cookie, vanilla vodka, half and half, green crème de menthe and chocolate syrup from Grimaldi Candy, a local confectionary store established in Melbourne in the 1960s.*

## INGREDIENTS

GREEN CRÈME DE MENTHE	1.5oz
VANILLA VODKA	2oz
HALF AND HALF	4oz
DOUBLETREE COOKIE	1
CHOCOLATE SYRUP	
WHIPPED CREAM	

## PROCESS

Mix the green crème de menthe, vanilla vodka, and half and half.

Crush the DoubleTree Cookie and rim the martini glass.

Drizzle the chocolate syrup to add a design within the glass. Then pour mixture into glass.

Top with whipped cream, remaining DoubleTree Cookie crumbs, a light chocolate drizzle and serve.

