

Espresso Martini Esther

Introduction

The Espresso Martini is a modern cocktail classic first popularized in the 1980s, celebrated for its balance of coffee bitterness, sweetness, and smooth spirit character. This gastronomic variation incorporates oxidative Oloroso sherry alongside vanilla syrup to create a more layered and structured flavor profile. In this recipe, mixology techniques such as vigorous shaking and double straining are used to achieve a stable crema and refined texture.

Recipe Details

Yield/Servings: 10 servings (Approx. 195g per serving)

Allergens: None

Prep Time: 10 minutes

Cook Time: 5 minutes

Total Time: 15 minutes

Ingredients

Ingredient	Quantity (g)
SHO - Umami Booster	0
Coffee Liqueur	30
Vodka	60
Oloroso Sherry	30
Espresso Coffee	45
Vanilla Syrup	30

Instructions

1. Fill a shaker tin with ice and add the coffee liqueur, vodka, Oloroso sherry, freshly brewed espresso coffee, and vanilla syrup.
2. Shake vigorously for 15–20 seconds to chill the cocktail thoroughly and create a stable foam texture.
3. Double-strain the cocktail into a chilled coupe glass.
4. Garnish with chocolate pearls or coffee beans before serving.
5. Ensure the espresso is freshly brewed and still warm when shaken to maximize crema formation.
6. For optimal foam stability, use dense ice cubes and shake aggressively.

Tips and Notes

- Pre-chill the coupe glass to maintain temperature and preserve foam structure.
- Using high-quality freshly roasted espresso beans will significantly improve aroma and bitterness balance.
- Oloroso sherry contributes oxidative nutty notes that pair exceptionally well with coffee flavors.