

Chocolate Churro Martini: The Sweet & Spicy Cocktail You Need Tonight

Chocolate Churro Martini: A Sweet & Spicy Delight!



TIME
15 min

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INGREDIENTS

List This recipe calls for simple ingredients, but quality matters, especially with the liqueurs!
IngredientQuantity

DIRECTIONS

1. Steps for the : Recipe
2. Making this decadent martini is straightforward and fast.
3. Prepare the : Glass:
4. On a small plate, mix a tablespoon of granulated sugar with a teaspoon of ground cinnamon. Moisten the rim of your martini glass (using a lime wedge or by dipping it lightly in the chocolate liqueur). Gently press the rim into the cinnamon sugar mixture to coat evenly.
5. Chill the : Ingredients:
6. Fill a cocktail shaker halfway with ice cubes.
7. Pour the vanilla vodka, chocolate liqueur, cinnamon liqueur, and cream (or milk) into the shaker.
8. Shake : Vigorously:
9. Secure the lid and shake hard for about 15-20 seconds. You want the outside of the shaker to be frosty-this ensures maximum chill and optimal frothiness.
10. Strain and : Garnish:
11. Drizzle chocolate syrup inside the prepared glass for a dramatic look. Strain the mixture carefully into the martini glass. For an extra touch, you can garnish with a mini churro or a dusting of cinnamon.
12. Serve : Immediately:
13. Enjoy this delightful cocktail while it's perfectly chilled!

SWAPS & NOTES

Vanilla Vodka 1 % ozThis forms the base and adds essential

vanilla sweetness.

Chocolate Liqueur 1 ozCrème de Cacao or a similar
high-quality chocolate liqueur is best.

Cinnamon Liqueur % ozUse a spirit like RumChata or an actual

cinnamon schnapps for that churro kick.

Cream or Milk 1 oz Whole milk, half-and-half, or even heavy cream for a richer texture.

TIPS FOR SUCCESS

Pre-Chill Your Glass: A chilled martini glass will keep your drink colder for longer, preserving the creamy texture and flavor profile.

Pop it in the freezer for 15 minutes before mixing.

Use Fresh Ice: Never use "wet" or partially melted ice in your shaker.

Fresh, solid ice cubes are crucial for a quick, effective chill without over-dilution.

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Original recipe: <https://chefmaniac.com/chocolate-churro-martini-the-sweet-spicy-cocktail-you-need-tonight/>