

## How to Make a Creamy Pumpkin Spice Espresso Martini in 5 Minutes

The Ultimate Pumpkin Spice Espresso Martini: Your New Favorite Fall Cocktail



**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

**BINDER**  
**Ready**

### INGREDIENTS

Step 2: Combine and Measure:

Step 3: The Hard Shake (The Secret to Crema):

Step 4: Strain and Serve:

Step 5: Garnish:

### DIRECTIONS

1. Step 1: Prep Your Ingredients: Make sure your shot of espresso has cooled down completely. While we wait for the espresso to cool, grab your cocktail shaker and your glass. If you're feeling fancy, chill your martini or coupe glass in the freezer for a few minutes.
2. Step 2: Combine and Measure: Add the vodka, coffee liqueur, cooled espresso, pumpkin purØe, simple syrup, and pumpkin pie spice directly into the cocktail shaker.
3. Step 3: The Hard Shake (The Secret to Crema): Fill the shaker completely with ice. Now, this is important: Shake vigorously for a full 30 to 45 seconds. The secret to that beautiful, thick layer of foam (the crema) on top of an espresso martini is maximum aeration and chilling. You should feel the shaker become intensely cold.
4. Step 4: Strain and Serve: Double-strain the cocktail into your chilled martini or coupe glass. This ensures a silky smooth drink free of any tiny ice shards or undissolved spice granules.
5. Step 5: Garnish: Garnish with a light sprinkle of cinnamon or nutmeg across the top of the foam. The classic touch is three coffee beans placed in the center—they represent health, wealth, and happiness!

### SWAPS & NOTES

Vodka 1 oz A good quality, neutral vodka works best.

Coffee Liqueur (like KahlØea or Tia Maria) 1 oz Essential for

adding sweetness and depth of coffee flavor.

Fresh Espresso, Cooled 1 oz Must be cooled!

Hot espresso will melt the ice too fast and dilute the drink.

## TIPS FOR SUCCESS

If your espresso is hot, it melts the ice instantly, diluting the drink and preventing that beautiful, frothy crema from forming.

Hard Shake, Don't Stir: This is a shaken, not stirred, cocktail.

The violence of the shake is what whips air into the espresso and pumpkin purØe, creating the iconic foam.

The Spice Factor: If you want a spicier martini, you can infuse your vodka with a few cinnamon sticks or star anise for 24 hours beforehand.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/how-to-make-a-creamy-pumpkin-spice-espresso-martini-in-5-minutes/>