

## The Best Chocolate Strawberry Shots: A Quick Layered Dessert Cocktail

These ingredients are taken directly from the linked recipe.



**TIME**  
**5 to 10 min**

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**SOURCE**  
**ChefManiac**

### INGREDIENTS

2 oz Tequila Rose  
1 oz chocolate syrup  
Optional Toppings:  
Whipped cream  
Chocolate shavings  
Fresh strawberry slice  
Sprinkles or cocoa powder

### DIRECTIONS

1. Prepare the glass: Use a clear shot glass so the layers show through. For an extra frosty finish, chill the glass for 5 to 10 minutes beforehand.
2. Add the chocolate base: Pour 1 ounce of chocolate syrup into the bottom of the shot glass. Let it settle into an even base.
3. Layer the Tequila Rose: Hold a spoon upside down just above the chocolate syrup. Slowly pour 2 ounces of Tequila Rose over the back of the spoon so it floats on top and creates a two-layer effect.
4. Garnish if desired: Top with whipped cream, chocolate shavings, sprinkles, or a fresh strawberry slice.
5. Serve immediately: The source recommends serving right away because the layered look will not stay perfect forever.

### SWAPS & NOTES

Tequila Rose is the signature ingredient here, and the source describes it as a strawberry cream liqueur with a hint of tequila and an alcohol content of about 15% ABV.

That creamy strawberry flavor is what gives this shot its chocolate-covered-strawberry vibe.

For the chocolate portion, the source notes that classic chocolate syrup works well, while richer or darker syrups can make the shot feel a bit more intense.

It also mentions fun variations like white chocolate syrup or even a thinned hazelnut spread for a twist.

### TIPS FOR SUCCESS

The spoon-pour method is the key to getting that clean layered look.

The original recipe specifically recommends slowly pouring the Tequila Rose over the back of a spoon to help it float on top of the

syrup instead of mixing in.

Using a clear glass makes a big difference too, since the contrast between the pink cream layer and dark chocolate base is part of the appeal.

The source also notes that these shots are best enjoyed fresh, especially if appearance matters.

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

Original recipe: <https://chefmaniac.com/the-best-chocolate-strawberry-shots-a-quick-layered-dessert-cocktail/>