



ESPRESSO MARTINI WITH ON TOP® SOFT WHIP

This popular cold, caffeinated cocktail is made even better with a delicious, creamy layer of Rich's sweet On Top® Soft Whip. Simply add a layer of On Top Soft Whip to your Espresso Martini for extra cold foam sweetness. On Top Soft Whip instantly adds dreamy visual appeal and sweet cream flavor to your cocktails, cold brews, fruit refreshers, hot chocolates and more. Just shake, open and pour from the touch-free carton!

Yield: 1 Drink

INGREDIENTS

1 oz Espresso, cooled (or Cold Brew Concentrate)

2 oz Vodka

1/2 oz Coffee Liqueur

1/2 oz Simple syrup

RICH'S On Top Soft Whip Pourable Topping Naturally Flavored Sweet Cream, 12 1.19-Lb Cartons (#09229)

Coffee Beans, to garnish



DIRECTIONS

- 1 Brew the espresso, let it cool completely.
- 2 Add ice to a cocktail shaker. Then add the cooled espresso, vodka, coffee liqueur and simple syrup to the shaker. Shake thoroughly, until foam is formed.
- 3 Strain the cocktail into a martini glass.
- 4 Top with a layer of On Top Soft Whip.
- 5 Garnish with coffee beans. Serve.