

ESPRESSO MARTINI YOGHURT



INGREDIENTS

1 cup Labneh yoghurt

1 cup heavy cream

¼ cup granulated sugar

2 tbsp dark rum

1 tbsp ANGOSTURA® cocoa bitters

¼ cup espresso powder

1 cup of water

? cup granulated sugar

10 dashes ANGOSTURA® cocoa bitters

Serves: 4 persons

METHOD

Combine all ingredients into a mixing bowl, whisk to combine, then place into the fridge for 2 hours before using.

For the reduction, add the espresso powder, water and sugar in a pot. Bring to a boil, then reduce to a simmer until it becomes a glaze.

Finish with the ANGOSTURA® cocoa bitters and serve with the yoghurt.

Recipe by Kevin Cavilla