

## 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