

# Spicy Chocolate Martini

*with Bistro Brownie Truffles*



**FROZEN BAKERY**

A luscious adult beverage with a playful twist. Pepper vodka combined with half and half and chocolate syrup, served in a martini glass with Brownie cocoa-dusted truffles and whipped cream.

## Ingredients

- 1 #08961 Bistro Ghirardelli® Double Chocolate Brownie
- 2 Tbsp Chocolate syrup, plus more for drizzle
- 3 oz Half and half
- 3 oz Pepper vodka
- 2 Tbsp Whipped topping
- 1/4 tsp Natural cocoa powder
- 1/2 tsp Cinnamon, ground

## Assembly

- 1 Roll small balls out of the brownies, working the frosting onto the outer layer. Dust with cocoa powder.
- 2 Lace inside of martini glass with chocolate syrup.
- 3 Mix chocolate syrup, half and half and pepper vodka together in a shaker filled with ice. Shake and pour in the prepared glass.
- 4 Top the drink with whipped cream and then dust with cocoa powder and cinnamon. Serve with brownie truffles on the side.

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**Dark chocolate** is the fastest-growing brownie flavor with **169% growth** on menus in the past four years<sup>1</sup>

**Dark chocolate** in martinis grew **20%** across top casual dining and midscale concepts<sup>2</sup>

**31%** of millennials would order non-frozen, sweet mixed drinks or cocktails as a dessert<sup>2</sup>

