

# Spicy Chocolate Martini

with Baileys® 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 Baileys® Dark Chocolate Swirl Brownie cocoa-dusted truffles and whipped cream.

## Ingredients

- 1 #08796 Bistro Collection® Baileys® Dark Chocolate Swirl Brownie
- 2 Tbsp Chocolate syrup, plus more for drizzle
- 3 oz Half and half
- 3 oz Pepper vodka
- 2 Tbsp Whipped topping
- ¼ tsp Natural cocoa powder
- ½ 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.

Find more ways to profit with Sara Lee Frozen Bakery products at [SaraLeeFrozenBakery.com/Foodservice](http://SaraLeeFrozenBakery.com/Foodservice)

**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>

