



Ezpresso[®]
PURELY EXTRACTED COFFEE

A new way to cocktail.

Ezpresso Cocktails Recipes

Our coffee cocktail recipes. Ezpresso, it's the only coffee you'll ever need.

We're always adding more magical mixes, so keep an eye out for new wonderful delights using our heavenly smooth coffee!

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The Ezquisite & Clazzic Ezpresso Martini Recipe

For each serving -

25ml shot of our heavenly Ezpresso coffee
50ml good quality Vodka
25ml coffee liqueur (like Kahlúa)
15ml salted caramel sugar syrup
Plenty of Ice

3 coffee beans to garnish

To the shaker add a good amount of ice, pour in the vodka, Ezpresso coffee, coffee liqueur and sugar syrup.

Shake really well and pour through a strainer into a cocktail glass and enjoy!!

For late night cheeky Ezpresso Martinis, why not mix them with our super smooth and mellow Peruvian Decaffeinated.



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The Eztraordinary Ezpresso Chocolate Orange Martini Recipe

For each serving -

25ml shot of our heavenly Ezpresso coffee
50ml 820 Spirits Chocolate Orange Gin
25ml coffee liqueur (like Kahlúa)
15ml salted caramel sugar syrup
Two strips of orange peel
Plenty of Ice

To the shaker add a good amount of ice, pour in the 820 Chocolate Orange Gin, Ezpresso coffee, liqueur, sugar syrup and a strip of orange peel.

Shake really well and pour through a strainer into a cocktail glass, twist and top with a strip of orange peel and enjoy!!

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EIGHT
TWO
0

CHOCOLATE ORANGE
GIN
700ML e | 41% Vol

The Tremendous Ezpresso Tiramisu Martini Recipe

For each serving -

25ml shot of our heavenly Ezpresso coffee
50ml good quality Vodka
25ml coffee liqueur (like Kahlúa)
15ml salted caramel sugar syrup
25ml Irish cream liqueur (like Baileys)
Plenty of Ice

Top with a dusting of cocoa powder and finish
with a Ladyfinger biscuit

To the shaker add a good amount of ice, pour in
the vodka, Ezpresso coffee, coffee liqueur, sugar
syrup and cream liqueur.

Shake really well and pour through a strainer
into a cocktail glass, dust with cocoa powder,
finish with a Ladyfinger biscuit and enjoy!

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mix them with our super smooth and mellow
Peruvian Decaffeinated.



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The Rumticious Ezpresso Rum Affogato Martini Recipe

For each serving -

25ml shot of our heavenly Ezpresso coffee
50ml 820 Spirits The Dawes Rum
25ml coffee liqueur (like Kahlúa)
15ml salted caramel sugar syrup
Two scoops of ice cream
Plenty of Ice

Top with a dusting of cocoa powder

To the shaker add a good amount of ice, pour in the vodka, Ezpresso coffee, coffee liqueur and sugar syrup.

Shake really well, add a scoop of ice cream to a cocktail glass, pour the martini through a strainer, add another scoop, dust with cocoa powder and (grab spoon) enjoy!

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The Smashing Ezpresso Martini Slushy Recipe

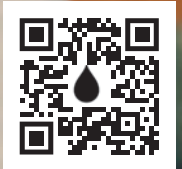
For each serving -

25ml shot of our heavenly Ezpresso coffee
50ml good quality Vodka
25ml coffee liqueur (like Kahlúa)
15ml salted caramel sugar syrup
Plenty of Ice for the shaker
Plenty of crushed iced

To the shaker add a good amount of ice, pour in the vodka, Ezpresso coffee, coffee liqueur and sugar syrup.

Shake really well, add the crushed ice to a glass and pour the martini through a strainer, sit back, relax and enjoy!!

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The Cheeky Ezpresso Chokolatini Recipe

For each serving -

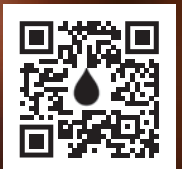
25ml shot of our heavenly Ezpresso coffee
50ml vanilla vodka
25ml Triple Sec
25ml Crème de Cacao
Plenty of ice

3 coffee beans to garnish

To the shaker add a good amount of ice, pour in the vodka, Ezpresso coffee, Triple Sec and Crème de Cacao.

Shake really well and pour through a strainer into a cocktail glass and enjoy some more!!

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The Ultimate Ezpresso Gin & Tonic Recipe

For each serving -

25ml shot of our heavenly Ezpresso coffee
50ml London Dry Gin
Fever-Tree Indian Tonic water
Slices of orange
Twist of orange peel
Ice for the glass

Squeeze the juice of the orange slices into a glass, add some ice, the gin and top with tonic water, add the shot of Ezpresso, twist and add the orange peel and enjoy!!

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