

## **Nutella and Baileys Martini** - 2 servings

(recipe from taste.com)

### ***Ingredients***

1/3 cup nutella

2 tsp unsweetened cocoa powder

1 1/2 tbsp Baileys Irish cream

1 1/2 tbsp Vodka

1/3 cup milk

1/3 cup heavy cream

ice cubes, to serve

turbinado sugar for the rim of the glass (or plain white sugar)

### ***Method***

Place milk, cream, cocoa and 2 tbsp nutella in a small saucepan over low heat. Cook for 5 minutes or until melted and smooth, stir occasionally.

Set aside to cool. Once cooled refrigerate for two hours or until well chilled.

Spread the remaining nutella on a small plate. Put the sugar on a small plate. Dip the rim of a martini glass into the nutella and then into the sugar.

Place the nutella mixture, Baileys and the vodka in a cocktail shaker. Fill with ice cubes, secure the lid and shake vigorously until well combined.

Using a cocktail strainer, strain the mixture into the prepared glasses.

***Buon Appetito!***