



CHESTNUT MARTINI

Ingédients - 1 Pers.

- Jo Vodka 101 The Purist - 65 mL
- Chestnut Liqueur - 35 mL
- vermouth - 5 mL

Préparation

1. Add all ingredients to a shaker filled with ice cubes.
2. shake.
3. Strain into a chilled martini glass.
4. Garnish with a star anise for a finishing touch.

CHESTNUT MARTINI: REFINED COCKTAIL RECIPE WITH CHESTNUT CREAM

A Refined Cocktail for Special Occasions

The **Chestnut Martini**, created by **Jo Vodka** (@jovodka), is a **sensory experience** that combines the captivating sweetness of **chestnut cream** with the purity of **The Purist 101 vodka**, all enhanced with a touch of **dry vermouth**. Garnished with a **star anise**, this creation combines sophistication and warmth, ideal for enhancing your **winter evenings** and **dinners with friends**. This cocktail seduces with its **subtle balance** of indulgent sweetness, freshness and spice. The chestnut liqueur brings an autumnal roundness, while the dry vermouth adds a complexity that makes it both **accessible and refined**.

Why is the Chestnut Martini a must?

The **Chestnut Martini** stands out for its ability to **elevate the ordinary to the extraordinary**. Its aromatic profile is both

sweet and slightly spicy. It is the perfect choice for lovers of **indulgent and sophisticated** cocktails. Its **elegant appearance** also makes it an asset for your **receptions or social gatherings**. Whether for a **chic aperitif**, a **festive evening** or a **romantic dinner**, this cocktail is sure to impress your guests.

What to Serve It With?

The **Chestnut Martini** pairs beautifully with **savoury appetisers** such as roasted nuts, mature cheeses or gourmet canapés. Its aromatic profile also makes it an **ideal accompaniment** to chocolate or dried fruit desserts.

A Versatile Cocktail for All Occasions

Whether you're hosting a **dinner party**, **cocktail evening** or **professional event**, the **Chestnut Martini** is perfect for any occasion.

Also worth discovering: Chestnut Roasting on an Open Fire

If you like **chestnut-based cocktails**, be sure to try **Chestnut Roasting on an Open Fire**, another winter creation that combines **rum, chestnut cream and spices** for a **warm and comforting result**.

Retrouvez toutes nos recettes sur www.briottet.fr