



BEVERAGE & DESSERT

# SPICY CHOCOLATE MARTINI WITH BAILEYS® BROWNIE TRUFFLES



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Sara Lee® Frozen Bakery	2 oz.	Bistro Collection® Baileys® Dark Chocolate Swirl Brownie*	8796	
Hershey® Foodservice	2 Tbsp.	HERSHEY'S® Chocolate Syrup, divided	30570	
	2 ½ oz.	Half and Half		
	2 oz.	Pepper Vodka		
Conagra® Foodservice	1 oz.	Reddi-Wip® Real Cream Whipped Topping	7027249138	
Hershey® Foodservice	As needed	HERSHEY'S® Natural Cocoa*	63505	
	As needed	Cinnamon, Ground		

## DIRECTIONS:



1. Roll small balls out of the brownies working the frosting onto the outer layer.
2. PREPARE GLASS: Lace inside of martini glass with 1 tablespoon HERSHEY'S® Chocolate Syrup.
3. PREPARE MARTINI: Mix remaining tablespoon of 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 dust the top with cocoa powder and cinnamon. Serve with brownie truffles on the side.

**YIELD: 1 Serving**



Recipe Created by:  
**Chef Brian Zweigle**

