

Chocolate Martini

Create the perfect Chocolate Martini with vodka, chocolate liqueur, and cream. Rich, smooth, and decadent cocktail recipe with expert tips.

10 min

PREP

10 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 oz vodka
- 1 oz liqueur
- 1 oz heavy cream

Instructions

1 Prepare the Glass

Place a martini glass in the freezer for at least 15 minutes to chill thoroughly.

2 Prepare the Glass

Remove the chilled glass and drizzle chocolate syrup around the inside rim and down the sides in decorative patterns.

3 Mix the Cocktail

Add 2 oz vodka, 1 oz chocolate liqueur, and 1 oz heavy cream to a cocktail shaker.

4 Fill the shaker with ice cubes until about three-quarters full.

5 Seal the shaker tightly and shake vigorously for 15-20 seconds until the outside of the shaker feels very cold and the mixture is well combined.

6 Serve

Place a cocktail strainer over the shaker and strain the mixture into the prepared martini glass, leaving the ice behind.

7 Lightly dust the surface with cocoa powder or garnish with chocolate shavings if desired.

8 Serve immediately while cold.

Tips

Always chill your martini glass in the freezer for at least 15 minutes before serving to ensure your cocktail stays cold longer and provides the best drinking experience.

Use high-quality ingredients, especially the chocolate liqueur and vodka, as they significantly impact the final taste and smoothness of your martini.

Shake vigorously with ice for 15-20 seconds to properly chill and blend the ingredients, creating the signature frothy texture.

Strain carefully through a cocktail strainer to remove all ice chips and ensure a silky smooth texture in the final drink.

Adjust sweetness gradually by adding simple syrup in small amounts, tasting as you go to achieve your preferred balance.

For the best chocolate flavor, drizzle chocolate syrup inside the glass before pouring, which adds visual appeal and extra chocolate taste.

Experiment with different chocolate liqueurs to find your preferred flavor profile, from dark chocolate intensity to milk chocolate sweetness.

Serve immediately after preparation to maintain the optimal temperature and prevent dilution from melting ice.