

CREME EGG COCKTAIL

Skip dessert and head straight for this chocolately martini topped with delicious Cadbury Creme eggs. The perfect cocktail to get into the Easter spirit, yum!

Ingredients

- 50 ml Top Shelf Creme de Cacao Liqueur
- 30 ml Milk
- 30 ml Cream
- 1 x Cadbury Cream Egg
- 1/2 Tbsp Hershey's Chocolate Syrup, plus extra for decorating the rim
- Handful of Ice

Method

- Drizzle the chocolate syrup on a plate and dunk the martini glass into the syrup to coat the rim in chocolate.
- Pour Creme de Cacao Liqueur, milk, cream and chocolate syrup into a cocktail shaker, shake well until the chocolate syrup is completely incorporated.
- Add ice and contents of the shaker into the martini glass.
- Cut the Creme Egg in half and use to decorate.

