

## California Date Hawaij Espresso Martini

### Spice mix

- 1 tsp ground cardamom
- 1 tsp ground ginger
- 1/2 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/4 tsp ground nutmeg

3 ounces vodka

16g ground espresso (or enough instant espresso to make 1 shot)

1 ounce coffee liqueur (such as Kahlua)

1/2 teaspoon California Date syrup (storebought or [make your own](#))

1. Whisk together spices in a small bowl to make spice mix. Set aside.
2. Microwave vodka for 35 seconds until steaming hot but not boiling.
3. Set up your Aeropress, and use hot vodka, a few pinches of the spice mix and espresso to brew a shot of espresso (or stir together vodka and instant espresso in a small cup).
4. Pour espresso mixture into a cocktail shaker. Add coffee liqueur and date syrup. Fill 2/3 of the way of the shaker with ice. Close shaker and shake for 30 seconds, then pour into a cocktail coupe. Serve.