



Yule Log Martini
CREATED BY JOSHUA EDENS

COFFEE LIQUEUR

DIRECTIONS

Grind 100 g of coffee on a coarse grind and add it to your Toddy paper filter bag. Tie off and then pour 400 mL of cool filtered water on top. Let this sit for 20-24 hours. Remove the bag and pour into a separate container. To this container, add 200 mL of Dark Overproof Rum. Stir well, bottle and refrigerate. Let this sit for 24 hours to chill and incorporate.

CHOCOLATE LIQUEUR

DIRECTIONS

Combine 25 grams of 70% dark chocolate liqueur to 200 mL of Overproof Rum. Stir to incorporate, bottle, and chill. Let sit for 24 hours to chill and incorporate.

ROSEMARY SYRUP

DIRECTIONS

Combine 50 g of cane sugar with 150 g of water heated to 205°F. Stir until sugar is dissolved. Express rosemary sprigs and let sit in mixture for 1 hour or until intensity is to your liking. Remove rosemary, bottle, and chill.



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YULE LOG MARTINI

INGREDIENTS

- 35 mL House-made coffee liqueur
- 35 mL House-made chocolate liqueur
- 10 mL 70% dark chocolate ganache
- 15 mL rosemary syrup
- 25 mL Pacific Foods Barista Series Oat
- Sugared cranberries (garnish)

DIRECTIONS

Coffee used

Onyx Coffee Lab's Krampus

Brew method

Toddy

Combine the coffee liqueur, rosemary syrup, and Pacific Foods Barista Series Oat into a shaker tin. Add 5-6 large ice cubes for maximum chilling. Shake vigorously for 20-25 seconds. Prepare garnish and glass by pouring 10 mL of the chocolate ganache into the bottom of the martini glass, and skewering 3 sugared cranberries. Pour beverage over the chocolate ganache, slowly, to create a distinct layer gradient. Garnish with skewered cranberries and enjoy!