
Coffee-Chocolate Digestif

Melissa Gaman and Steve Jackson

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Servings: 1

Preparation Time: 15 minutes

Start to Finish Time: 30 minutes

FOR THE INFUSED VODKA

1 1/4 cups vodka

1/4 cup cacao nibs

1/4 cup whole dark-roast coffee beans

FOR THE SIMPLE SYRUP AND COCKTAIL

1/4 cup packed light brown sugar

1/2 ounce Averna

3 to 5 dashes Angostura bitters

Make the infused vodka: In a clean jar, combine the vodka, cacao nibs and coffee beans. Seal the jar. Shake, then infuse at room temperature, out of the sunlight, for at least four days and up to one week. Strain the infused vodka through a fine-mesh sieve lined with cheesecloth or a coffee filter.

Make the simple syrup: In a small saucepan over medium heat, bring the brown sugar and 1/4 cup of water to a simmer. Cook, stirring occasionally, until the sugar is dissolved, about 30 seconds. Remove from the heat and let cool.

Make the cocktail: In a cocktail shaker with ice, combine 1-1/2 ounces of the infused vodka with the Averna, bitters and 1/2 ounce of the simple syrup. Shake until frothy.

Strain into a small glass.

Beverages

Per Serving (excluding unknown items): 903 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 60g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 25mg Sodium. Exchanges: 3 1/2 Other Carbohydrates.