



CHOCOLATE- RASPBERRY MARTINIS

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Drinks

Recipe by Ximena Vazquez

INGREDIENTS

- 1 1/3 cups (325 mL) half and half
- 1 cup (250 mL) semi-sweet chocolate morsels
- 1 container (10 oz) frozen raspberries in syrup, thawed
- 6 oz (175 g) raspberry-flavored vodka, divided
- 2 cups (500 mL) ice, divided
- Fresh raspberries and mint sprigs (optional)

DIRECTIONS

1. Place half and half in Classic Batter Bowl; microwave, uncovered, on HIGH 60-90 seconds or until beginning to simmer. Add chocolate morsels; whisk using Stainless Whisk until smooth. Pour half of the chocolate mixture into Shaker.
2. Strain raspberries using (5-in./13-cm) Strainer into Small Batter Bowl, pressing with Ladle to measure 2/3 cup (150 mL) juice. (Discard seeds.) Using jigger to measure, add 3 oz (90 g) of the vodka, 1/3 cup (75 mL) of the raspberry juice and 1 cup (250 mL) of the ice to Shaker. Secure lid on Shaker; shake vigorously 1-2 minutes or until ice is almost melted and mixture is smooth. Divide martinis evenly among three Dots Martini Glasses.
3. Pour remaining chocolate mixture, vodka, raspberry juice and

ice into Shaker; shake and serve in three additional Martini Glasses as directed above. Garnish with raspberries, if desired.

Source

<https://www.pamperedchef.com/recipe/Beverages/Chocolate/Chocolate-Raspberry+Martinis/88634>