

Raspberry Açai + Chocolate Martini



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A sophisticated treat... with flair!

INGREDIENTS

Raspberry Coulis:

- 2 cups raspberries (fresh or frozen)
- 1 Tbsp sweetener (cane sugar, coconut sugar, agave or maple syrup)
- 1 Tbsp lemon juice

Martini:

- 2 cups Madagascar Vanilla Bean Coconut Bliss Ice Cream
- 4 ounces vodka (use coconut water if making a mocktail)
- 2 ounces frozen açai puree
- 3 Tbsp Raspberry Coulis

Chocolate Rim:

- ½ cup dark chocolate
- ¼ cup raspberry powder

(Use organic ingredients whenever possible.)

CoconutBliss

DIRECTIONS

Raspberry Coulis:

1. Add raspberries, sweetener, and lemon juice to a heavy bottomed saucepan.
2. Cook over low heat for about 20 minutes, stirring frequently.
3. Remove from heat and push mixture through fine sieve to remove seeds. Chill until ready to use.

Martini:

1. Add Madagascar Vanilla Bean Coconut Bliss, vodka or coconut water, frozen açai puree, and 3 Tbsp raspberry coulis to a blender.
2. Blend on high until smooth and pourable.

Chocolate Rim:

1. Temper a ½ cup of dark chocolate over low heat in a double boiler. Pour onto a plate.
2. Sprinkle raspberry powder onto a second plate (optional).
3. Dip two martini glasses into chocolate first, followed by raspberry powder. Set aside.

Assembly:

1. Pour blended drink mixture into rimmed glass.
2. Garnish ideas: fresh mint, lemon wheel and whole raspberry.