

## **What You'll need**

- Saucer/small plate
- Cocktail shaker
- Strainer
- Shot glass
- Knife
- Board
- Highball/Tall glass
- Pre chilled Martini/coupette/champagne saucer (pre chill by filling the glass with ice and water)
- Cubed ice

## **Ingredients**

### **A Cuban Tradition (Shot glass – ideally from the freezer)**

- 25ml Black Tears Dry Spiced
- Granulated demerara sugar
- Ground coffee
- ½ an orange wedge

## **Pre-Prep**

- Freeze a shot glass for at least an hour
- Have enough coffee and sugar for each person ready on the plate/dish

## **Tears and Tonic**

- 50ml Black Tears Dry Spiced
- 125ml Tonic water
- Orange peel twist or orange wheel/halfmoon

## **Espresso RumTini**

- 50ml Black Tears Dry Spiced
- 60ml Fresh espresso coffee
- 2 x spoons of sugar
- 1 x spoon of chocolate powder
- 3 x Coffee Beans ( optional )