

# KALAHARI TRUFFLES

UNEARTH THE FLAVOUR OF AFRICA



## Cocktail Recipe Guide

# KALAHARI TRUFFLES VODKA MARTINI

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## *Ingredients:*

- 50ml Kalahari Truffles Vodka
- 10 ml Bianco vermouth

## *Directions:*

- Stir over ice 40 seconds.
- Strain into a chilled martini glass.

## *Serving Suggestions:*

- Guests choose garnish - lime, lemon or olive.  
We love lime.









# KALAHARI TRUFFLES APERITIF PERFECT SERVE

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## *Ingredients:*

- ◆ 50 ml Kalahari Truffles Aperitif

## *Directions:*

- ◆ Serve over carved ice block. Garnish with lime rind or dehydrated lime wheel OR
- ◆ Pour into mixing jug, stir over ice for 10 seconds  
Strain into serving glass, no ice
- ◆ Garnish with lime rind or dehydrated lime wheel

## *Serving Suggestions:*

- ◆ Goes well with a side of biltong, sea salt crisps, salted chocolate or turkish delight.

# KALAHARI TRUFFLES SOURS

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## *Ingredients:*

- ◆ 25 ml Kalahari Truffles Vodka
- ◆ 25 ml Kalahari Truffles Aperitif
- ◆ 25 ml Fresh lime
- ◆ 20 ml Honey / Simple syrup



## *Directions:*

- ◆ Pour everything into a shaker.
  - ◆ Fill with ice and shake for 20 seconds.
  - ◆ Salt rim half of your serving glass.
  - ◆ Strain into a glass half filled with ice, OR
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- ◆ Shake for 30 seconds and serve up - strain into coup glass with no ice.



## *Serving Suggestions:*

- ◆ Option to add 12.5ml egg white/aquafaba/foaming agent of choice for a beautiful foam top.
- ◆ Grated dark chocolate into the salt rim, or kalahari truffle dust makes a unique twist.







# KALAHARI TRUFFLES & ROSE MCC

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## *Ingredients:*

- 100 ml MCC
- 12,5 ml Kalahari Truffles Aperitif
- 20 ml Rose syrup (lighty infused)

## *Directions:*

- Pour aperitif and syrup into a champagne coupe or flute.
- Top with MCC.

## *Serving Suggestions:*

- Serve with a side of turkish delight as a garnish.
- Adjust syrup quantity according to the sweetness needed in your brand of MCC

# KALAHARI TRUFFLES & WILD HONEY MARTINI

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## *Ingredients:*

- 37,5 ml Kalahari Truffles Vodka
- 10 ml Kalahari Truffles Aperitif
- 5 ml Bianco vermouth
- 10 ml Honey syrup

(Can use black garlic infused honey for added umami, or infused honey of your choice)

## *Directions:*

- Stir over ice 40 seconds.
- Strain into a martini glass.

## *Serving Suggestions:*

- Garnish with a shard of nut brittle or a small bowl of spice roasted nuts.









# VODKA & CACAO NIB MARTINI

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## *Ingredients:*

- ◆ 50 ml **Kalahari Truffles Vodka**
- ◆ 1/2 bar spoon **Cacao nibs**
- ◆ 10 ml **Cacao nib infused bianco vermouth**

## *Directions:*

- ◆ Stir over ice 40 seconds.
- ◆ Strain into a chilled martini glass.

## *Serving Suggestions:*

- ◆ Garnish with cacao nibs or serve with coffee chocolate





# KALAHARI TRUFFLES & PELARGONIUM MARTINI

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## *Ingredients:*

- 37,5 ml Kalahari Truffles Vodka
- 10 ml Kalahari Truffles Aperitif
- 5 ml Bianco vermouth
- 12,5 ml Rose pelargonium syrup

## *Directions:*

- Pour ingredients into mixing glass.
- Fill with ice and stir for 40 seconds.
- Strain into a chilled martini glass.

## *Serving Suggestions:*

- Serve with pelargonium leaf, candied pelargonium or Kalahari Truffle dust sugar rim.







[kalaharitruffles.co.za](http://kalaharitruffles.co.za)