

KALAHARI TRUFFLES

UNEARTH THE FLAVOUR OF AFRICA



Cocktail Recipe

Guide



KALAHARI TRUFFLES VODKA MARTINI

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



Ingredients:

- 50 ml Kalahari Truffles Aperitif

Directions:

- Serve over carved ice block. Garnish with lime rind or dehydrated lime wheel OR
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- 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

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

- 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



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

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

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 TRUFFE &
WILD HONEY
SPIRIT
APERITIF**

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KALAHARI TRUFFLES NEGRONI



Ingredients:

- 25 ml Kalahari Truffles Aperitif
- 25 ml Kalahari Truffles Vodka
- 20 ml Campari

Directions:

- Stir over ice for 15 seconds.



Serving Suggestions:

- Strain and serve over a large ice block.

KALAHARI TRUFFLES & PELARGONIUM MARTINI

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.







KALAHARI TRUFFLES ESPRESSO MARTINI



Ingredients:

- 50 ml **Kalahari Truffles Aperitif**
- 15 ml **Espresso**
(Just over half a shot)
- 20 ml **Sugar syrup**
(1 Bar spoon)

Directions:

- Pour everything into a shaker.
- Fill with ice and shake for 20 seconds.

Serving Suggestions:

- Serve over a large ice block or in a coup.



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