



BALLATORE



Sparkling Mocha Truffle

4 tablespoons of chocolate shavings

¾ oz. crème de cacao

¾ oz. vanilla liquor

Splash of walnut liquor

1 oz. Ballatore Rosso Spumante

A great dessert cocktail that can be served in a five ounce martini glass.

Wet the rim of the selected glassware in white crème de cacao and dip into plate of chocolate shavings. Set aside. In cocktail shaker, combine the ¾ ounce white crème de cacao, vanilla liquor and walnut liquor with ice. Shake vigorously. Add Ballatore Rosso Spumante and stir. Strain into glasses.

