

COFFEE LOVERS UNITE: NATIONAL ESPRESSO DAY – 23 NOVEMBER

Submitted by: Mercieca Ltd

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The UK is a nation of coffee lovers and as we know, sometimes the best coffee is served in a glass!

The espresso martini is a classic cocktail favourite, and the perfect serve to take coffee lovers from day to night.

Whilst we don't feel an excuse is needed to enjoy this iconic coffee cocktail, it just so happens that 23rd November is National Espresso Day.

If you're feeling adventurous, why not try a twist on your favourite coffee serve and mix up a Tia Mint Americano or Tia Flat White Russian?

Cocktail aficionados will know that Tia Maria (<http://www.tiamaria.com>) featured in the first ever espresso martini recipe in the 1980s – and now a new wave of coffee cocktail culture is sweeping through cocktail cities around the world.

An increased interest in the taste and provenance of ingredients, and coffee in particular, has helped drive forward this coffee cocktail revolution – and the UK's favourite coffee liqueur[1] is at the helm with the Tia Maria + Coffee Project.

Each one of the Tia Maria cocktails features a shot of fresh espresso, and the brand partners with independent coffee roasters such as Extract Coffee in Bristol to source the best coffee in the business to complement each and every serve.

If you know your beans, harness your inner barista and get mixing at home:

TIA MARIA MINT AMERICANO

25ml Tia Maria
Double shot of espresso
10ml sugar syrup
6 mint leaves
30ml sparkling water

Add the mint, Tia Maria, espresso and sugar syrup into a Boston shaker. Shake ingredients for 40 seconds. Pour the contents of the shaker using a strainer through a sieve into a glass of cubed or crushed ice. Stir and top with sparkling water. Garnish with mint.

TIA MARIA FLAT WHITE RUSSIAN

25ml Tia Maria
25ml Jamaican rum
Shot of espresso

5ml demerara sugar
30ml milk
Chocolate powder

Pour the Tia Maria, rum and fresh espresso shot into a tumbler and add the demerara sugar. Fill the glass with cubed ice, stir and top up with cold milk. Sprinkle the drink with some chocolate powder for the perfect finishing touch.

TIA MARIA ESPRESSO MARTINI

25ml Tia Maria
25ml vodka
Double or single shot of espresso
5ml of sugar syrup

Fill a martini glass with ice and set aside to chill. Pour Tia Maria, vodka and espresso into a cocktail shaker. Fill the rest of the shaker with ice. Shake the ingredients together. Empty the martini glass of ice. Pour in the contents of the shaker using a strainer and sieve into the glass. Finish with three coffee beans.

View the full list of Tia Maria cocktails here (<http://www.tiamaria.com/coffee-cocktails>)

@tiamariadrink (<https://www.instagram.com/tiamariadrink/?hl=en>)
#TiaMariaCoffeeProject

For more information or a copy of the Coffee Cocktail Futures trend report, contact Becky or Clodagh at Mercieca on 020 7485 0100 / tiacoffeeproject@mercieca.co.uk

[1] Sales volume and market share, CGA Strategy data 2016