Espresso Martini

From the teas.co.uk wiki

You do not need an espresso machine to make a good espresso martini at home. A strong shot of instant coffee, left to cool, does the job well. Shake it hard with vodka and a little coffee liqueur over plenty of ice, and the long, hard shake whips up the signature foamy top.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Espresso Martini recipe. Canonical: https://teas.co.uk/recipes/cocktails/espresso-martini/*

Strain into a chilled coupe and float a few coffee beans on top. Makes one.

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