

# ONE BITE

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# Vegan Campfire Espresso Martini

**Amanda Logan**

Warming and wonderful, this Vegan Campfire Espresso Martini combines deep coffee flavours with the sweetness of a homemade vegan marshmallow infused syrup.

## INGREDIENTS

- The brine from a 400 ml can of chickpeas
- 2/3 cup raw fine granulated sugar
- 1 teaspoon 5ml vanilla extract
- 1 cup 250 ml boiling water Campfire Espresso Martini
- 45 ml espresso cooled
- 15 ml Kahlua
- 45 ml vodka chilled
- 30 ml marshmallow syrup
- 1 tablespoon marshmallow fluff

## INSTRUCTIONS

1. To make the marshmallow fluff, drain the brine from a can of chickpeas into a large mixing bowl. Set aside the chickpeas for another use.
2. Using a hand-held beater, whisk the brine to soft peaks, around 7 minutes.
3. One spoon at a time, whisk in the sugar until it is dissolved.
4. Remove two heaped cups of marshmallow fluff into a saucepan.
5. Stir in vanilla extract and a cup of boiling water. The fluff will deflate, that's what you want.
6. Set aside the mixture to infuse, stirring occasionally. The longer you leave it, the stronger the syrup will be. I allow around thirty minutes.
7. Strain the syrup from the fluff into a jar or pouring jug and place in the refrigerator.
8. To make the campfire martini, combine the espresso, vodka, Kahlua and marshmallow syrup in a cocktail shaker or sealed jar and shake well.
9. Pour the cocktail into a martini glass and top with a dollop of marshmallow fluff.



**Amanda Logan** —

Amanda is a published cookbook author, recipe developer and food photographer at [mygoodnesskitchen.com](http://mygoodnesskitchen.com). Her aim is to create vegan recipes that will appeal to both vegans and omnivores; recipes that will simply be delicious and winners in any household.

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