



Sparkling Mocha Truffle

A great dessert cocktail- it can be served in a 5 oz martini glass or in 2 shot glasses.

4 Tablespoons of chocolate shavings (for garnish)

$\frac{3}{4}$ ounce white crème de cacao (plus extra for martini rim)

$\frac{3}{4}$ ounce vanilla liqueur

Splash of nocello (walnut liqueur)

1 ounce Ballatore Red Rosso Spumante

Wet the rim of a martini glass or shot glasses in white crème de cacao and dip into a plate of chocolate shavings. Set aside. In a cocktail shaker, combine the $\frac{3}{4}$ ounce white crème de cacao, vanilla liqueur, and Nocello with ice. Shake vigorously. Add the Ballatore Rosso Spumante and stir. Strain into glasses.