



Pumpkin Brandy Alexander

Ingrédients

Cognac	45 ml
White cocoa liqueur	30 ml
cream	30 ml
honey syrup with roasted pumpkin seeds	10 ml

Les étapes

To make the roasted pumpkin syrup :

- Put 100g of roasted pumpkin seeds and 200g of honey in a sachet and heat it in a bain-marie, in water at 55 degrees, using an immersion heater for 2 hours.
- Pour 100g of boiling water into the sachet and stir
- Blend in a blender for 10 seconds
- Strain the mixture and stir, and you've got your roasted pumpkin seed honey!

For the cocktail:

- Pour the cognac, white crème de cacao and cream into a shaker.
- Add the roasted pumpkin seed honey
- Add the ice
- Shake
- Strain into a cocktail glass
- Garnish the cocktail with a pumpkin seed
- Enjoy!