



## 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!