

PUMPKIN BRANDY ALEXANDER

INGRÉDIENTS

Pour 1 portion(s)

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

PRÉPARATION

1. 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.
2. Pour 100g of boiling water into the sachet and stir
3. Blend in a blender for 10 seconds
4. Strain the mixture and stir, and you’ve got your roasted pumpkin seed honey!
5. Pour the cognac, white crème de cacao and cream into a shaker.
6. Add the roasted pumpkin seed honey
7. Add the ice
8. Shake
9. Strain into a cocktail glass
10. Garnish the cocktail with a pumpkin seed
11. Enjoy!

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.