

WHITE RUSSIAN COCKTAIL

INGRÉDIENTS

Pour 1 portion(s)

Vodka	**5 cl**
coffee liqueur	**3 cl**
Full-fat single cream	**2 cl**

PRÉPARATION

1. **Fill the glass with ice cubes** — Fill the Old Fashioned glass generously with ice cubes, up to about three-quarters of the way up.
2. **Pour in the vodka** — Pour the 5 cl of vodka directly over the ice cubes.
3. **Add the coffee liqueur** — Next, pour 3 cl of coffee liqueur over the ice cubes.
4. **Mix** — Gently stir the vodka and coffee liqueur mixture with a spoon for 5 to 10 seconds to blend it thoroughly and chill it without diluting it too much.
5. **Whipping the cream** — Gently pour the single cream over the back of a spoon held just above the surface of the cocktail. The cream, being lighter, will settle in a thin layer on top without mixing in straight away — this is what creates the famous ‘two-layer’ effect.
6. **Service** — Serve immediately, without stirring the cream (the visual effect is part of the enjoyment). Guests can stir it themselves with a straw or a spoon before tucking in.

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