



PUMPKIN BRANDY ALEXANDER

Ingrédients - 1 Pers.

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

Préparation

To make the roasted pumpkin syrup :

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!

For the cocktail:

1. Pour the cognac, white crème de cacao and cream into a shaker.
2. Add the roasted pumpkin seed honey
3. Add the ice
4. Shake
5. Strain into a cocktail glass
6. Garnish the cocktail with a pumpkin seed
7. Enjoy!

English bartender David Anderson known as @home_sweet_spirits was inspired to revisit the classic Brandy Alexander cocktail into a dessert cocktail to die for! Cognac, white crème de cacao, cream and honey syrup with roasted pumpkin seeds for a perfect nutty taste on the palate... All we want to do is try it, right The creator added roasted squash syrup and measured out the cognac to meet the perfect balance of flavours. The honey helps sweeten the cocktail and the pumpkin seed adds that irresistible gourmet nutty flavour! Cheers!

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