



## CHRISTMAS MULE

### Ingrédients - 1 Pers.

- Chestnut liqueur - 2 cl
- Armagnac Darroze Mixology VS - 4 cl
- Ginger Beer - 7 cl
- Lime juice - 1 cl

### Préparation

Fill a mule mug (or a beer mug if you don't have one) with ice cubes.

Pour in the following order:

1. Darroze Mixology VS Armagnac
2. Briottet Chestnut Liqueur
3. Freshly squeezed lime juice
4. Then stir once.
5. Top up with ginger beer.
6. Stir gently again to preserve the bubbles.
7. Garnish with a cinnamon stick.

## COCKTAIL CHRISTMAS MULE WITH ARMAGNAC AND CHESTNUT LIQUEUR

### Looking for an original cocktail recipe that blends tradition and modernity ?

The **Christmas Mule** is for you! This cocktail revisits the famous **Moscow Mule** with a festive French twist. **A unique and comforting blend** It combines Armagnac Darroze Mixology VS (fruity and woody) with the sweetness of Briottet

chestnut cream, all enhanced by the spiciness of **ginger beer** and the **freshness of lime**. The result? A **sophisticated yet comforting** cocktail, perfect for lovers of **gourmet flavours**.

## For what occasions ?

Ideal for an **aperitif with friends**, a **festive dinner** or a **cocktail party**, this balanced blend of sweetness, acidity and effervescence is **a must for** the festive season, autumn evenings or even **summer terraces**. **A quick and easy recipe**  
No need to be an expert! **In less than 5 minutes**, with a **mule mug** (or pint glass), ice cubes and quality ingredients, you'll have an **impressive** cocktail. Accessible to everyone, from **beginners** to **experienced bartenders**.

## What to enjoy it with?

The Christmas Mule is **versatile**: as an **aperitif** to stimulate the appetite, or as a **digestif** to end a meal on a sweet note. It pairs perfectly with **mature cheeses**, **roasted nuts**, **smoked meats** or desserts with **dried fruit** (nut cake, apple tart, etc.).

## A fruitier version?

For a fruitier, **tangier cocktail**, take inspiration from the **Blackberry Mule** : replace the Briottet chestnut liqueur with Briottet blackberry liqueur. You'll end up with a **sparkling purple drink** that's perfect for summer, while retaining the refreshing base of ginger beer and lime.

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