

THE SIP COCKTAIL SERIES

Ingredients

- 2 oz Koval Bourbon
- ¾ oz Mr. Black Cold Brew Coffee Liqueur
- ¾ oz demerara simple syrup
- ¾ oz fresh (*locally roasted*) espresso
- 2 shakes of Fee Brothers orange bitter
- Garnish: a float of Mascarpone cream, fresh grated orange rind, pinch of Maldon sea salt

Instructions

1. Combine the first 5 ingredients into a mixing tin
2. Perform a dry shake (*without ice in order to activate the CO2 in the espresso*)
3. Add ice and shake vigorously until well chilled
3. Double strain into a coup glass
4. Garnish with a one-half float (*half-moon*) of mascarpone cream
5. Garnish with orange zest directly over the mascarpone cream
6. Sprinkle a tiny pinch of Maldon Sea salt flakes or Himalayan pink sea salt.

Mascarpone Cream

In a sealable jar, add 2 oz. of mascarpone cheese, add 2 oz. of whipping cream. Shake until the mixture has been combined and has thickened until a thick pourable (spoon able) consistency.



AN ODE TO
COFFEE