BASCO
GOURMET SPAIN TO YOUR DOOR

Chocolate and Orange Old Fashioned Cocktail Recipe



PREP TIME
2 MINS

COOK TIME
3 MINS

TOTAL TIME
5 MINS

SERVES 1 PERSON

EASY

Ingredients

50ml Brandy Presidente
2 brown sugar cubes
4 dashes of chocolate bitters
1 orange peel, no white pit on it

Method

In a chilled old fashioned glass, muddle the sugar, bitters and orange peel until the sugar is fully dissolved. You want to release the oils from the orange peel.

Add a splash of Brandy Presidente and one ice cube and start to stir the drink. When the ice cube has started to melt and the sugar is dissolving, add another ice cube, another splash of Brandy and continue to stir. Continue in this manner until all the brandy is in the drink and the sugar is fully dissolved.

Serve with the orange peel itself.

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