



**GUINNESS
STOREHOUSE**

BLACK VELVET COCKTAIL





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Serves 1

½ Flute Champagne

½ Flute GUINNESS® Extra Stout

Method

Pour the Guinness® Extra Stout into a clean/polished champagne flute. Top up the glass with the champagne, being careful to ensure there is no overspill.

The Guinness® Black Velvet should have a good dark colour with a frothy head, resembling a Pint of Guinness®.

History of the Black Velvet

This famous drink was invented in 1861 at Brook's Club in London. Prince Albert had died, everyone was in mourning, and the story goes that the steward at the club, overcome with the emotion of the occasion, ordered that even the champagne should be put into mourning, and proceeded to mix it with GUINNESS®. The taste was so delicious, Black Velvet became extremely popular.

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