

Christmas Flip

- 60ml **Joseph Cartron Guignolet Kirsch de Bourgogne**
- 30ml bio almond milk (without sugar)
- 2,5ml Pimento Dram
- 1 bio Egg (whole)

RECIPE: Pour all the ingredients into a shaker . Beat with a little whisk to fluff up the egg. Add ice and shake vigorously. Filter into a wineglass without ice and serve.

DECORATION: Rape some Tonka bean over the top of the glass.

Tasting Tip

This cocktail is a wink at the Eggnogs that are always a bit tipsy during the holiday times, with an aromatic complexity that plays on the spices and the Burgundy Guignolet Kirsch black cherry. A soft, unctuous and slightly spicy cocktail.

Created by Joseph Akhavan

