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## RAMOS CHOCOLATE FIZZ

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With Alcohol



Cold



Long  
drink



### INGREDIENTS

- 1883 Vanilla syrup
- 1883 Chocolate Preparation
- Old Tom gin
- 2 dashes orange blossom water
- 2cl egg white
- Champagne brut

A greedy twist of the famous Ramos Fizz, its chocolate and orange flavours are perfect for a meal end and during Easter celebration.

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### INSTRUCTIONS

Pour all the ingredients (except champagne) in a small cocktail shaker . Proceed to a Dry shake (without ice to emulsify egg white). Fill with ice and shake vigorously for 10 seconds. Strain in a chilled Champagne flute. Accompany it with a very cold Champagne shot, then the guest could pour it in his cocktails or drink it in turns. Garnish with half a vanilla pod, crushed orange peel and chocolate.

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### ASSOCIATED SYRUP

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VANILLA 1883