



**BEHIND  
THE BAR**  
*with  
Cara Devine*

# Brandy Alexander

A popular spinoff of the gin based Alexander cocktail

*It's hard to look past a creamy and decadent Brandy Alexander for a festive treat - or any occasion really!*

## Specs:

30ml (1oz) brandy

15ml (1/2 oz) crème de cacao

15ml (1/2oz) coffee liqueur

30ml (1oz) cream

Grated nutmeg to garnish

## Equipment:

A jigger

Shaker tins

A hawthorn strainer

A fine strainer

A coupe glass

A microplane

## Method:

Add all of your ingredients to your shaker tins.

A good tip is to do the cream first, that way the other ingredients wash out the jigger.

Fill the shaker tin with as much ice as possible and pop them together.

Make sure the seal is nice and tight. Shake until frosty.

Use your hawthorn strainer to hold the ice back and pour through the fine strainer into a chilled coupe.

Garnish with grated nutmeg using your microplane.

Powdered also works it just won't be as fresh.

## Suggested ingredients:

We enjoy a fairly young, fresh and fruity brandy like *Hennessy VS* to shine through the cream, but it doesn't have to be anything fancy.

This *Tempus Fugit* crème de cacao is incredible with lots of toasty cacao and buttery notes, but most major liqueur brands will have their own.

*Mr Black* Cold Drip coffee liqueur will give you a great bittersweet coffee edge.

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