

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

Corpse Reviver #1

A smooth and rich sipper

Brandy and Calvados have long been regarded as sophisticated digestifs, mixing them with the stomach-soothing properties of vermouth make this just what you need to help revive you from a food coma.

Specs:

45ml brandy
20ml apple brandy
20ml sweet vermouth
Orange zest garnish
Good quality ice

Equipment:

A coupe
A jigger
A mixing glass
A Julep strainer
A bar spoon

Method:

Add brandy, apple brandy & vermouth to your mixing glass.

Fill mixing glass full with ice.

Stir until diluted. This is not too boozy so you may not want to stir for too long.

Strain into your coupe using your Julep strainer. Fold your garnish over the drink to expel the citrus oils then use to garnish your drink.

Suggested ingredients:

Brandy is produced by distilling wine and Cognac has historically been seen as the benchmark region for these spirits. I've chosen *Hennessy VSOP*, because it has a great flavour profile for the price point.

Calvados (apple brandy) is produced by distilling apple cider, and like with Cognac, takes its name from the Calvados region of France. For this though, I've chosen one from a South Australian distillery called *Lobo*.

Harry Craddock's original recipe called for Martini Rosso vermouth, which is fine, but I'm going with a Spanish one called *Casa Mariol Negre* for its savoury nuttiness.

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