

Brandy Bubbly



This is a simple and elegant drink. The candied hibiscus flower adds the perfect touch to this dry cocktail. We used Kinsmen Rakia* and a very dry prosecco. The Kinsmen is a bone dry, apricot eau de vie. The nose on the Brandy Bubbly is mildly fruity. The flavors are floral, stone fruit and a touch of almond. The finish is dry and aromatic.

Ingredients:

- 1 oz. Rakia
- 4-6 oz Sparkling Wine- we used Zonin Prosecco*
- dash of 2:1 Simple Syrup to taste



- 1 candied hibiscus flower

Directions:

1. Add the Rakia and Simple Syrup to a champagne flute
2. Select an hibiscus flower from the jar, allow as much syrup as possible to drip off and gently place it in the bottom of the flute
3. Pour the sparkling wine into the flute and serve

Raise a glass "to L'Amour"

*Doc Elliott's Mixology receives no compensation for brands mentioned
