

Nectar de Café



When I think of a dessert drink, my mind usually lands first on coffee. When I think of dessert, chocolate usually wins, (like everyone else, right?). So, my dessert cocktails frequently incorporate coffee and chocolate. My list of after dinner drinks includes several sweet cocktails. I prefer my dessert cocktail to be not overly sweet. That's probably because, while I might start out thinking the cocktail is my dessert, I usually end up eating something sweet as well. So, I

like dessert cocktails that do double duty as a stand alone dessert or as an accompaniment to a dessert, (read chocolate cake).

The Nectar de Café uses apricot brandy, amaretto, Ancho Reyes, crème de cacao, molé bitters and coffee syrup. I used Kinsman Rakia for the apricot brandy. Depending on the brand you use, you may want to adjust the sweetness. The coffee syrup is house made, (go here for the simple recipe), but you can use whatever brand you like for your cold coffee.

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This cocktail is a touch on the sweeter side. It alone can be dessert, but not so much that you couldn't enjoy it with your favorite sugary delight, (chocolate cake). The nose is sweet apricot, tropical fruit and coffee. The taste is fruit, coffee with background of nuts, chocolate and chilies. It doesn't taste as sweet as your nose told you it would. The finish is chocolate and coffee. Shaking the drink creates the coffee foam and gives the cocktail a pleasant mouth feel. After shaking and double straining into the glass, let it sit

for about 30 seconds to allow the foam to form and the drink to clear.

- 1 oz. Apricot brandy
- 1 oz. Cold coffee syrup
- 3/4 oz. White crème de cacao
- 1/2 oz. Ancho Reyes Liqueur
- 1/2 oz. Amaretto
- 4-5 drops molé bitters

1. Chill a cocktail glass with ice and water
2. Combine all of the ingredients in a cocktail shaker with ice and shake to chill and create a foam – about 30 seconds.
3. Double strain into the chilled cocktail glass
4. Let the drink sit for about 30 seconds to allow the foam to form and the to drink clear.

Cheers!