



Raspberry Bourbon Cream

INGREDIENTS

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| 1/2 cup coffee simple syrup (see 1st instruction) | 1/2 cup Black Cherry Wood Finished Bourbon |
| 1/4 cup sweetened coconut cream | 2 oz Raspberry Liquor |
| 1/2 cup half and half | Chocolate Shavings |

RECIPE INSTRUCTIONS

1. Create your coffee simple syrup by adding 1/2 cup coffee and 1/2 cup sugar into a saucepan and stirring until dissolved. Bring to a boil and then take off heat and keep in refrigerator.
2. In a whipped cream sieve combine the first five ingredients. Use one Whipped Cream Charge and shake well. Chill when done.
3. Grab your cocktail shaker and dispense about 4 ounces of the bourbon cream from the sieve. Add the raspberry liquor and stir well.
4. Pour into a chilled coupe glass and garnish with chocolate shavings.