

Juicy Christmas Spirits

Get into the Christmas spirit with two of our favourite festive cocktails. These flavours shout "it's Christmaaaaaas!" better than Noddy Holder - and they're perfect for Christmas parties!



Brandy Alexander

Serves: 2

Ingredients

Ice
80ml brandy
50ml crème de cacao
50ml double cream
1 tsp golden caster sugar
1 tsp ground nutmeg
1 tsp ground cinnamon

How to

1. To make the garnish, mix the sugar, nutmeg and cinnamon together and set aside.
2. Pour the brandy, crème de cacao and double cream into a cocktail shaker, then add a generous handful of ice.
3. Shake until the outside of the shaker is very cold
4. Strain into two small coupe or cocktail glasses.
5. Garnish with a sprinkle of the spiced sugar, then serve.

Clementine Martini

Serves: 10

Ingredients

Juice of 6 clementines
2 clementines for serving
100ml vodka
100ml Cointreau
1 bottle chilled prosecco
Sprig of thyme or mint
Pomegranate seeds

How to

1. Put some Martini glasses (or champagne flutes) into the freezer.
2. Mix the clementine juice, vodka and Cointreau in a jug, then chill for 1 hour (or up to 1 day).
3. Thinly slice the 2 clementines to use as a garnish.
4. To serve, put a clementine slice and a few pomegranate seeds into each glass. Fill almost halfway with the chilled jug mixture, then top up with fizz.
5. Garnish with a sprig of thyme or mint.



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