JAPANESE







- 5cl cognac
- 2cl almond syrup 1883
- 3 dashes Angostura bitters

The oldest almond cocktail, created by Professor Jerry Thomas and published in his "How to Mix a Drink", the first-ever cocktail book. A flavourful cocktail, ideal as a digestif.

INSTRUCTIONS

Pour all ingredients into a shaker, shake vigorously for 10 seconds, and strain into a pre-chilled martini glass. Express some lemon peel, but do not leave it in the glass.





ALMOND 1883