

# EMPRESS 1908

## EMPRESS ALEXANDER

*With its wintery blue hue,  
@twolovestudio's 'Empress Alexander'  
was made for sipping by the fire as you  
watch the snow fall*

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### INGREDIENTS

1½ OZ	EMPRESS 1908 GIN
½ OZ	CREME DE CACAO WHITE
1 OZ	HALF AND HALF
3 DASH	MALAGASY CHOCOLATE BITTERS
	FRESHLY GROUND NUTMEG

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### METHOD

*Add the Empress 1908 Gin, creme de cacao white, half and half, and bitters to a cocktail shaker, with ice. Shake for 10 seconds. Double strain into a chilled cocktail glass. Lightly grate fresh nutmeg over the top to serve. Add a seasonal garnish like a star anise (optional).*

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