

The Nutty Sensation

Bartender: Raul Ayala
Bar/Company: Dirty Habit
Location: San Francisco, CA
Season: N/A

Ingredients: .75 oz Junipero Gin
.75 oz H by HINE
.75 oz Chateau de Montifaud Pineau des Charentes Blanc
.75 oz Oloroso & Moscatel Blend*
2 dash The Bitter Truth Xocolate Bitters
2 dash Orange Bitters
Walnut Oil

Garnish: Dehydrated Orange

Glassware: Coupe

Preparation: Mix all ingredients in a tin except for the walnut oil. Utilizing the throwing technique, throw the mixture from one vessel to another vessel until chilled to air out the ingredients. Coat coupe glass with walnut oil and pour the mixture. Garnish with a dehydrated orange.

*Oloroso & Moscatel Blend:
-- 2 parts César Florido Moscatel Special
-- 1 part Lustau Oloroso Sherry

Blend ingredients.

Notes: Junipero Gin 20th Anniversary Signature Cocktail

Legal: