

# After Eight de l'Atelier

## Recipe for 1 Cocktail



### Description

An original cocktail...

### Note

Slap on a head of mint, add half an orange slice to the chocolate and sprinkle with icing sugar.....

### Ingredients

- 0.50 Oz chocolate syrup
- 0.50 Oz Lemon juice
- 6 Leaf(ves) Mint
- 1 Oz Black chocolate rum Morbleu
- 4 Oz Orange juice
- 4 Oz Prosecco Ruffino brut
  
- Ice

### Preparation

In a Masson jar pour the lemon juice and the mint leaves.

Pour the other ingredients, except the Prosecco.

Use a muddler to crush this mix.

Add ice and shake well for 8 to 10 seconds.

Top with the Ruffino brut Prosecco.

Stir a little with a mixing spoon.

Cheers !

### Cocktails glasses



Mason jar

### Method of preparation



Muddler