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The ESTABLISHMENT



GATOR BITE WHIP

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The Gator Bite Whip

1oz. Gator Bite Coffee Liqueur and Rum

1oz. Averna Amaro

1oz. Stoli Vanil

3-drops Xocolatl Mole' Bitters

2oz. Heavy Whipping Cream

1oz. House made orange infused agave

Method:

- In dry shaker, add heavy cream, orange agave (with an agitator if you have one).
- Shake vigorously! Not trying to make whipped cream, just trying to get some air into the cream and thicken it up so it will float on top of the cocktail.
- Set aside.
- In a separate shaker, add Gator Bite, Stoli Vanil, Averna, and Bitters.
- Add ice and shake vigorously.
- Double strain ingredients into a coupe glass.
- With a large dinner spoon hovered over glass, slowly pour contents from cream shaker directly on to the spoon to create a cream layer on top of cocktail.
- Garnish with fresh orange zest using a microplane.

Orange-Agave Syrup

2 cups Orange Marmalade

2 cups Agave syrup

1 cup Water

Method:

- Heat orange marmalade in medium saucepan over medium high heat.
- Bring to a high simmer, stirring frequently with wooden spoon.
- Simmer for approximately 20 seconds, stirring constantly with wooden spoon.
- Add agave syrup and bring to a high simmer, stirring frequently.
- Simmer for approximately 20 seconds, stirring constantly with wooden spoon.
- Remove from heat and slowly whisk in water.
- Set aside and allow to cool for approximately 10 minutes.
- Pour mixture through cheesecloth lined strainer or chinoise.
- Wearing food safety gloves, fold up the ends of the cheesecloth and squeeze to extract the flavor from the bits of orange in the marmalade.
- Place strained mixture in a partially covered vessel and put in fridge.
- Allow to cool thoroughly.

Yields approximately 1.5 quarts