GATOR BITE WHIP

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The Gator Bite Whip
1oz. Gator Bite Coffee Liquor 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