

Spicy Chocolate Cheer

Spice up your holiday entertaining with this festive cocktail featuring chocolate, chili and ginger infused tequila. Prepared in advance using a simple sous vide-style cooking technique, this recipe yields enough infused tequila for 17 cocktails. Recipe courtesy of Chef Victor Barry for Green & Black's.

Ingredients

3 cups (750mL) tequila
100 g (1 bar) Green & Black's Ginger Dark Chocolate
2 Anaheim chili peppers, halved lengthwise
2 oz. (60 g) fresh ginger
1 cinnamon stick
1/2 oz. (15mL) mezcal
3/4 oz. (22.5mL) lemon juice, freshly squeezed
3/4 oz. (22.5mL) orgeat syrup

Directions

Bring a kettle of water to a boil. Meanwhile, combine tequila, chocolate, chili peppers, ginger and cinnamon in a mason jar and seal jar with a lid. Place mason jar in a medium pot, with a towel underneath to keep the jar from sliding around.

Cover jar with boiling water and let rest until completely cool. Drain water, and repeat twice more (three kettles of water total). Once cool, place tequila mixture in fridge overnight.

Shake and strain tequila mixture through a fine mesh strainer. Combine 1½ oz of infused tequila with mezcal, lemon juice and orgeat syrup. Shake over ice and serve in coupe glassware.

Tips: Sous vide is vacuum-sealed cooking technique that typically uses plastic bags and precise temperature control. Mason jars are much easier to use, and offer a more sustainable solution.

Coupe glasses were originally developed for champagne before the rise of the flute and feature a broad, shallow bowl.