

Highland Holiday

Single malt Scotch whisky and dark chocolate whipped cream come together in a explosion of flavours for a bold and decadent delight. Recipe yields enough whipped cream for approximately 15 cocktails. Recipe courtesy of Chef Victor Barry for Green & Black's.

Ingredients

200 g (2 bars) Green & Black's Dark Chocolate
1 Tbsp. (15mL) heavy or whipping cream (35%)
1/4 oz. (7.5mL) Scotch whisky (peated)
1-1/2 oz. (45mL) Scotch whisky (unpeated)
1/4 oz. (7.5mL) Galliano
1/2 oz. (15mL) simple syrup
1 Egg
3 dashes bitters
1 whole nutmeg, for garnish
1 orange zest, for garnish

Directions

Melt chocolate in a mixing bowl over a pot of boiling water, stirring frequently. Remove from heat. Whisk in cream and chill. Once cooled, gently whisk soft peaks are formed.

Pour the peated Scotch whisky into a snifter glass. Swirl glass quickly so whisky splashes around the inside of the glass. Tip the glass so whisky reaches the rim then slowly turn to thoroughly coat the inside of the glass. Discard excess rinse.

In cocktail shaker, combine the unpeated Scotch whisky, Galliano, syrup, cream, egg and bitters and shake with ice. Strain into Scotch whisky-rinsed glass.

Spoon whipped cream over liquid. Using a fine grater or nutmeg rasp, garnish with nutmeg.

Using a citrus zester, remove a strip of orange peel, taking care to remove just the coloured peel and not the bitter white membrane. Express oils from the peel by holding it with both hands over the whipped cream and twist. Place peel on top of whipped cream for extra garnish.