

GUS' Sip & Dip™

WHITE RUSSIAN

Yield: 1 Cocktail



INGREDIENTS

WHITE RUSSIAN

1 oz. Ketel One Vodka

1 oz. Borghetti Coffee Liqueur

½ oz. espresso cold brew

¼ oz. vanilla simple syrup

Foam Cream, *recipe below*

FOAM CREAM

8 parts heavy cream

1 part simple syrup

METHOD

FOAM CREAM

1. Combine heavy cream and simple syrup in a protein shaker bottle.
2. Shake until thickened but still pourable.

WHITE RUSSIAN

1. Combine the vodka, coffee liqueur, cold brew and vanilla simple syrup to form the cocktail base, set aside.
2. Fill a frozen double old fashioned glass with large ice cubes. Pro tip: Freeze your glass before using it to keep your drink extra chilled! Simply put your desired glass in the freezer for at least 30 minutes—or up to two hours—and take it out just before you pour the drink.
3. Add Foam Cream to the bottom of the glass over ice, filling ⅓ of the glass.
4. Carefully pour the prepared cocktail base over the Foam Cream for a rich, layered presentation.

