

vok®

brown crème de cacao

20%abv | 6 x 500ml

VOK Cocktail Liqueurs are perfect for the at-home mixologist & offer a cocktail solution for any occasion. Brown Crème de Cacao is the key to a number of moorish chocolate flavoured cocktails. This liqueur is a velvety smooth cocoa flavoured liqueur made from cacao beans.

CHOCOLATE SIDECAR

Glassware:	Coupe
Garnish:	Twisted lime peel
Ingredients:	30ml VOK brown crème de cacao 30ml Brandy 30ml Galway Pipe Grand Tawny 30ml Fresh Lime Juice 15ml Cawsey's Sugar Syrup
Method:	Add all ingredients to a shaker and shake well with ice. Strain into the chilled Coupé glass and garnish.



VOK liqueurs provoke the art of celebration bringing flavour, colour and aroma to life in a creative cocktail experience. Established in the 1950's VOK's premium quality product offers infinite choices as a base drink and for mixing exotic cocktails.

FOR TIPS AND IDEAS ON MIXING COCKTAILS WITH VOK LIQUEURS VISIT
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