
ICE & FIRE

COCKTAIL RECIPE



Photo credit: Signe Birck

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Eamon Rockey

Recipe courtesy of critically acclaimed mixologist & restaurant manager, Eamon Rockey

YIELD: 1 COCKTAIL

- 2 ½ oz Bourbon
- ½ oz Demerara Syrup
- ½ oz Fernet-Branca
- 3 dash Angostura Bitters
- 1 each Orange Twist

1. Combine liquid ingredients in a mixing glass.
2. Add ice and stir.
3. Strain over fresh ice into a chilled rocks glass.
4. Using the **Microplane® peeling tool**, cut a long twist from the peel of an orange.
5. Light a match and position the match one inch above the rim of glass.
6. Express the oils of orange twist over flame and into cocktail, igniting them and seasoning the drink.



TOOL TO USE:

7-in-1
Ultimate
Bar Tool

