

SILVERSEA®

.S.A.L.T.

Bar



Gezellig

Licorice / Chocolate / Malt

Amsterdam is famously 'gezellig', a Dutch quality that translates roughly as 'convivial' or 'cozy'. It's more easily experienced than defined. There's a sense of time stopping, an intimacy of the here-and-now that leaves your troubles behind, at least until tomorrow.

THE INGREDIENTS

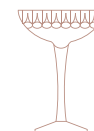
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- 3 drops Tiki bitters
- 1/2 oz. Monin Vanilla
- 1 oz. Fresh lemon juice
- 1/2 oz. Crème de cacao
- 1/2 oz. Snaps No.7 Lakrids
- 1 oz. Genever

HOW TO PREPARE

Prepare a stroopwafel slice garnish. Chill a coupe & put to one side. Add all ingredients into a cocktail shaker. Top with cubed ice & shake for 10 seconds. Open & dip taste. Discard ice from the coupe. Fine strain. Position the garnish the stroopwafel slice.

GLASS TYPE



Coupe

Best hour to serve: Evening