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Fall's First Fire

Recipe by Ashley Myers of Forge Pizza, Danville

INGREDIENTS

2 ounces Zaya Rum
2 ounces Drambuie
3 drops cherry bark bitters
Laphroaig rinse

DIRECTIONS

Use a small amount of Laphroaig to line the inside of a brandy snifter. Remove any excess scotch. Combine room temperature ingredients in a shaker and stir. Pour gently into rinsed snifter and garnish (on a spoon over the rim of the glass) with a pumpkin gelato quenelle. The relative warmth of the beverage should play nicely against the cold gelato. Sip your cocktail and taste the gelato alternately, letting the fresh pumpkin flavor calm the sweet spices of the cocktail. Quenelles are beautiful football shaped scoops of any soft dessert item (or any food item for that matter). If this cocktail is served fresh with unlimited resources, a quenelle is its best accompaniment. I tried deep freezing quenelles at home in my conventional freezer to preserve their shape (Forge doesn't have a deep freeze!) and ended up scooping up the gelato with a tasting spoon instead. The flavor effect was the same, so if quenelle making isn't your thing, scoop some ice cream into a bowl and call it a day!

Reach the reporter at: info@lamorindaweekly.com

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