

Pistachio White Russian

Prep: 10 min. | Cook: 0 min. | Total: 10 min. | Serves 1

A creamy, nutty classic cocktail



Ingredients:

For the Cocktail:

- 2 oz. Vodka
- 1 oz. Frangelico hazelnut liqueur
- 1 Tbsp. Pistachio Cream Spread, 8.1 oz.
- ¼ cup Heavy cream

Pair With:

- 3 Year Comte
- Pria Azul
- Fromager D’Affinois

Directions:

For the Cocktail:

1. Using an hand mixer or frother, whip the heavy cream until you begin to see it thicken.
2. From there, fold in the pistachio spread, whipping/mixing again until all visible strands of pistachio cream are gone and the mixture forms into soft peaks. Chill for 5 minutes.
3. Combine the vodka and Frangelico in a chilled rocks glass over one large cube of ice.
4. Top with the pistachio cream and serve.

How to Cut and Serve:

1. Triangle cut the Comte.
2. Lay the Pria Azul on its side and slice into triangles using a harp or wire.
3. Cut the Fromager D’Affinois into large wedges like a cake or pie.