

THE DAPPER SCOTSMAN

1 ½ oz of The Macallan Classic Cut- 2019 Edition

1 ½ oz black truffle infused sweet vermouth

% oz Benedictine

1 fresh lemon

1 Scottish shortbread

SWEET VERMOUTH + TRUFFLE INFUSION

Combine half a bottle (about 12½ oz) of Sweet vermouth with approximately 14 grams (½ oz) of dehydrated black truffles in a jar with a lid. Let infusion sit for 48 hours in a cool dark place. Strain content from jar into a pourable container to finish.

COCKTAIL INSTRUCTIONS

Combine all ingredients in a mixing glass. Add fresh ice and stir continuously for 8 seconds. Strain mix into a chilled coupe glass or cocktail glass with stem. Peel lemon zest and twist over cocktail. Discard and do not add to cocktail in order to avoid acidic after taste. Garnish with Scottish shortbread on rim of glass.