

JARDII

Apple Afterparty – Cocktail Recipe

Creamy apple brandy, espresso richness, and caramel sweetness blended into a smooth frozen cocktail inspired by vibrant nights in Washington, D.C.

Ingredient	ml	oz	g
JARDII Apple Barrique Gold Brandy	50	1.69	47
Cold Brew Espresso	40	1.35	41
Milk or Cream	35	1.18	36
Caramel Syrup	15	0.51	17
Ice	40	1.35	40
Total	180	6.08	181

Preparation

1. Add all ingredients to a blender with ice.
2. Blend for 10–15 seconds until smooth and creamy.
3. Pour into a chilled hurricane or tall glass.
4. Top with whipped cream and caramel drizzle.

Cocktail Specs

Total Volume: 180 ml (6.08 oz)

Approximate ABV: ~15%

Flavor: Creamy caramel coffee with apple brandy warmth and a rich dessert-like finish.

