



# ALEXANDER

medium drink/after dinner

## prepared in:

shaker

## served in:

cocktail glass

## alcohol content:

38% vol

## INGREDIENTS

- 3 cl cognac
- 3 cl crème de cacao
- 3 cl fresh cream

## METHOD

- pour the ingredients together with ice in the shaker
- shake
- strain into a chilled cocktail glass
- sprinkle with fresh ground nutmeg
- serve

# Behind the cocktail

Cocktail name: Alexander.

Creator: Troy Alexander

Venue: before 1915 in New York.

Story: Troy was working as a bartender at the pre-Prohibition lobster restaurant called Rector's when he invented the cocktail, in occasion of a dinner celebrating a successful advertisement campaign. The protagonist of the campaign was Phoebe Snow, one of America's most recognized advertising mascots. Alexander soon became a Prohibition favorite because the cream and nutmeg garnishes helped disguise the alcoholic taste.

Alcoholic base: cognac.

Type of preparation: shaken.