



Perfect Crime

Servings: 1

Framboise is a lovely apéritif made by soaking raspberries in cognac and freshly harvested grape juice. It lightens up this drink and bridges the smoke bomb Mezcal and bitter Amaro.

- 1 3/4 fluid ounces Sombra Mezcal
- 1/2 fluid ounce Drillaud Creme de Framboise
- 1/2 fluid ounce Amaro Averna
- 1 teaspoon vanilla syrup (see INSTRUCTIONS)
- 2 dashes Angostura Bitters Orange
- 2 each raspberries, as garnish

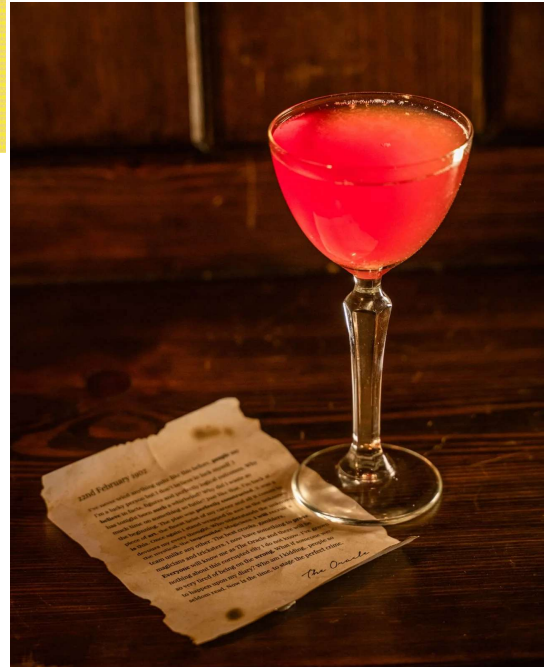
This is in the same family of SMOKEYcocktails, such as Whisk of Smoke (see recipes). There is a boozy/smokey base from the Mezcal that is offset by the fruity sweetness (Raspberry in Perfect Crime and Blackberry in Whisk of Smoke).

INSTRUCTIONS FOR MAKING VANILLA SYRUP:
Split one tahitian vanilla bean in half lengthwise and put it in a saucepan. Add 2 cups of water and 2 cups of superfine sugar (1, 12-ounce container). Bring to a boil, stirring occasionally. Lower the heat, cover, and simmer gently for 4 minutes. Remove from the heat and let stand overnight. Strain through a cheese cloth lined sieve.

Sombra Mezcal: *Mezcal, Mexico - Espadin Agaves harvested from Oaxacan Sierra are roasted by oak-fired rocks, fermented in wooden vats and double distilled in copper stills. Smooth and smoky with notes of spice on the finish.*

Drillaud Creme de Framboise: *An excellent way to add elegance and flavor to your favorite cocktail, or to create something your very own. This raspberry liqueur imparts fresh picked raspberry flavor, perfectly ripe and newly crushed.*

Amaro Averna: *Italy - Lovely sensuous palate of wild, alpine fresh spice and succulent flavors. Concentrated with a firm, yet silky presence on the palate and into the very deep, lingering finish. As an excellent digestive and an extremely pleasant.*



Stir all ingredients over ice.

Strain into double rocks glass with 1 large ice cube.

Garnish with 2 raspberries on a cocktail pick.