

Cinnamon Tequila Grand Marnier



Preparation time: 5 mins

User Rating: ★★★★★

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Categories: Entertaining, Vegetarian



Ingredients

- 25mls Tequila infused cinnamon and star anise*
- 25mls Grand Marnier
- 25mls cranberry juice
- 25mls lime juice
- 1 egg white (room temperature)

*I infused 100mls Reposado tequila with one cinnamon stick and half a star anise for 24 hours

Method

1. Place all ingredients in a cocktail shaker with ice and shake vigorously for around 1 minute until the ice has dissolved.
2. Double Strain into your favourite cocktail glass.
3. Wait for the foam to settle and sprinkle with cinnamon sugar and garnish with star anise garnish.

Nutritional Information

Serving size	Energy	Protein	Total fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
133g	578kj 138kcal	3.9g	0.1g	3.4g	3.4g	66mg	1.1g

All nutrition values are per serve.