



MIXmagic SWEETHART SLIPPER

A luxurious, romantic drink that balances rich dark chocolate with bright cherry notes. The chocolate provides a velvety, slightly bitter foundation while the cherry adds fruity sweetness and a hint of tartness. Cream adds body and smoothness, with vanilla rounding out the flavors. The result is reminiscent of chocolate-covered cherries with a sophisticated, not-too-sweet finish.

Ingredients:

- 2 oz cherry juice (preferably tart cherry)
- 1 oz chocolate syrup (high-quality, or homemade)
- 1 oz heavy cream or coconut cream
- 1/2 oz vanilla syrup
- 2-3 dashes of chocolate bitters (optional)
- Club soda or sparkling water to top (about 2 oz)
- Ice
- Garnish: fresh cherry and chocolate shavings

Recipe:

1. In a cocktail shaker, combine cherry juice, chocolate syrup, cream, and vanilla syrup with ice
2. Shake vigorously for 15-20 seconds until well-chilled and frothy
3. Strain into a coupe or rocks glass over fresh ice
4. Top gently with club soda
5. Garnish with a fresh cherry on a pick and dust with chocolate shavings

Alcoholic Version

- 1.5 oz vodka or dark rum
- 1 oz cherry liqueur (such as Cherry Heering or Luxardo)
- 0.5 oz crème de cacao (dark)

TIP: For both versions, you can make them extra special by freezing cherries into ice cubes or creating a chocolate-cherry syrup from scratch using cocoa powder, sugar, and fresh cherry puree.

