

## Champagne Cocktail

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In my view, the greatest movie ever is Casablanca. I've watched it so many times I can pretty much recite the script. There was, however, one memorable component that I needed a recipe for, the Champagne Cocktail as ordered by Victor Laszlo, played by Paul Heinreid.

At long last I intend to try it on New Year's Eve, 2023. The true recipe (as here) includes a sugar cube which, in deference to a spot of type 2 diabetes, I will be omitting. Mine has a Spanish twist, using Spanish brandy and Spanish Cava, as opposed to the much more expensive French ingredients.

### Planning

serves:	1
prep time:	2 mins
cooking time:	n/a

### Ingredients

1 sugar cube  
¼ tsp Angostura bitters  
10 ml Cognac/brandy  
75 ml COLD  
Champagne/Cava/Prosecco  
strip of orange peel

### Method

Put the sugar cube on a small dish and drizzle with the bitters, turning a few times to coat all sides. Drop the cube into the bottom of a Champagne flute. To avoid the sugar, just shake a few drops of the bitters directly into a Champagne flute. Add the brandy then slowly pour in the fizz.

Pare a strip of orange peel, give it a twist and add it to the glass.