



HAUNTED MIND

BY JOSUE ROMERO

1 1/2 oz Pineau Des Charentes Blanc

1/2 oz Cognac

3/4 oz Lemon Juice

3/4 oz Plum Juice

1/2 oz Grilled Fig Syrup*

* 1 Cup Water + 1 Cup Brown Sugar
+ 1 Cinnamon Stick + 8 Figs

Grill fig halves for 8 minutes, flipping every 2 minutes. In a saucepan, bring water to boil.

Add the sugar, figs, and cinnamon stick.

Reduce heat to low and simmer for 20 minutes, while stirring. Gently muddle the figs and continue to stir. Turn off heat and let mixture cool. Strain and store in the refrigerator.



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<https://youtu.be/rrVsqcIHL3A>

