KIKKOMAN

Double Black Velvet

Total time **15 mins** **15 mins** preparation time

INGREDIENTS

1 portion(s)

35 ml	Soy & Stout Reduction
100 ml	Champagne

For Soy & Stout Reduction

440 ml	Stout e.g Guinness
220 ml	Caster Sugar
35 ml	Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

To make the reduction:

Reduce a can of stout to 220ml (half)
Add equal weight of caster sugar and mix to dissolve
Allow to cool and add in Kikkoman Soy.
Mix and bottle

To make the cocktail mix 35ml of the reduction with 100ml of champagne and pour into a champagne flute