

Strawberry Shortcake Cocktail



INGREDIENTS

- $\frac{3}{4}$ cup heavy cream
 - 1 Lemon, zest of
 - 1tablespoon honey
 - 1 $\frac{1}{2}$ cups fresh strawberries
 - 1 $\frac{1}{2}$ cups frozen strawberries
 - 1 $\frac{1}{2}$ cups apple juice, cold
 - $\frac{1}{2}$ cup dark rum
 - $\frac{1}{3}$ cup sugar
 - 2tablespoons lemon juice
 - $\frac{1}{2}$ cup graham cracker crumbs
 - 1 lemon wedge
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- fresh strawberries, sliced, to garnish

DIRECTIONS

1. You need : 4 daiquiri glasses, put in the freezer (or martini glasses).
2. In a bowl, whisk heavy cream, lemon zest and honey until firm peaks. Set aside in the fridge.
3. In a blender, puree fresh and frozen strawberries, apple juice, rum, sugar and lemon juice.
4. Put the graham crumbs in a plate.
5. Remove the glasses from the freezer. With the wedge of lemon, moisten the edges of each glass, them dip in the graham crumbs.
6. Distribute the cocktail in each glasses. Garnish with whipped cream. Garnish with slices of strawberries.