



Absinthe Suisse



Vegetarian



Gluten Free

READY IN



45 min.

SERVINGS



1

CALORIES



230 kcal

SIDE DISH

Ingredients

- ☐ 1 eggs
- ☐ 2 ounces cup heavy whipping cream
- ☐ 0.5 cup ice crushed
- ☐ 1 dash orange-flower water
- ☐ 0.5 ounce karo syrup
- ☐ 1.5 ounces frangelico
- ☐ 1 serving frangelico italian english
- ☐ 1.5 ounces frangelico

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1 serving frangelico italian english

Equipment

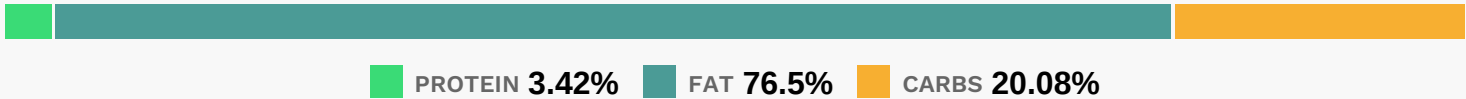
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blender

Directions

- ☐ In cocktail shaker, combine absinthe, orgeat syrup, egg white, orange flower water, and heavy cream or half-and-half.
- ☐ Add ice and shake vigorously for at least 20 seconds. Strain into a chilled highball glass with or without ice from the shaker and serve
- ☐ To make a frozen Absinthe Suisse, combine absinthe, orgeat syrup, egg white, orange flower water, and heavy cream or half-and-half in blender.
- ☐ Add 6 ice cubes and blend for about 10 seconds.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-5, Nutrition Score:2.6704347819576%

Nutrients (% of daily need)

Calories: 230.46kcal (11.52%), Fat: 20.47g (31.49%), Saturated Fat: 13.04g (81.5%), Carbohydrates: 12.09g (4.03%), Net Carbohydrates: 12.09g (4.4%), Sugar: 10.09g (11.21%), Cholesterol: 64.07mg (21.36%), Sodium: 33.24mg (1.45%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.06g (4.11%), Vitamin A: 842.17IU (16.84%), Vitamin D: 1.43µg (9.53%), Vitamin B2: 0.12mg (6.92%), Calcium: 50.42mg (5.04%), Vitamin E: 0.56mg (3.74%), Phosphorus: 32.89mg (3.29%), Selenium: 1.7µg (2.43%), Vitamin K: 1.81µg (1.73%), Vitamin B12: 0.1µg (1.6%), Vitamin B5: 0.16mg (1.58%), Potassium: 53.86mg (1.54%), Magnesium: 5.15mg (1.29%), Copper: 0.03mg (1.26%), Zinc: 0.16mg (1.07%), Vitamin B6: 0.02mg (1.04%)