"To Health, Long Life & Pleasures! " Show

Hosted by Lillian Zeltser

Je M'Aime!

(I Love Myself!)

(Functional Cocktail)

Please find below a recipe for a delicious and simple-to-make functional cocktail that has been used for centuries to create an instant mood elevation, reinforced by happiness and relaxed comfort. The cocktail was frequently used at French courtesan houses to add a special French touch of bliss to the sensual experience of the patrons and to liberate young courtesans. No one knows the name of the author of this magic recipe, but it has been witnessed to work on usually very reserved individuals.

Before you rush to experience this cocktail, I want to make it clear that my suggestion regarding boudoir art should not be seen as an attempt to promote exhibitionism, but as an attempt to create an effective psychological tool that your unconsciousness will use to restore the fine balance between your physical appearance and your perception.

Ingredients:

- 1 x Ganache-Filled Dark Chocolate (or make the creamy ganache by combining 60g of chopped dark chocolate with a tablespoon of thickened cream over the gentle bain-marie)
- 1 oz vodka or absinthe liqueur
- 10g dark chocolate grated (decoration)
- 1 ice cube
- 1/2 lemon
- Good French Champagne Chilled

Instructions:

- 1. Crush ganache-filled chocolate, add vodka and a cube of ice, and shake until the ice melts.
- 2. Rub half the lemon on the champagne glass rim, then dip the wet glass edges into the grated chocolate.
- 3. Pour the mixture into the prepared champagne glass and top up with champagne.
- 4. Drink slowly and allow 5-10 minutes for the magic experience to begin.

Enjoy this cocktail responsibly and savour every moment!

