

# THE WALL STREET JOURNAL.



*Anti-Semitism Goes To Parliament*

OPINION | A11

DOW JONES | News Corp

TUESDAY, NOVEMBER 1, 2016 - VOL. XXXIV NO. 193

WSJ.com EUROPE EDITION

DJIA 18142.42 ▼ 0.10% NASDAQ 5189.13 ▼ 0.02% NIKKEI 17425.02 ▼ 0.12% STOXX600 338.97 ▼ 0.54% BRENT 45.95 ▲ 0.39% GOLD 1271.50 ▼ 0.31% EURO 1.0966 ▼ 0.19%

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W4 | Friday - Sunday, October 28 - 30, 2016

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## OFF DUTY

### Corrupt Your Cup

*Top 5 spirits for spiking hot chocolate, per J.J. Goodman of London Cocktail Club*

**1 American Whiskey** "When I'm having a hot chocolate, I don't want to take myself too seriously. Scotch whiskey can often be too dry, but something like the Gentleman Jack is super smooth, with a lovely rich exterior and a natural sweetness."

**2 Rum** "Rum and chocolate have been going together better than peas and carrots for a long time. You can't go wrong with the 8-year Bacardi or the El Dorado 12 for honey notes, caramel notes and sweet chocolaty notes."

**3 Armagnac** "Those feeling adventurous should look to Cognac's dirty little sister, Armagnac. Go easy on it,



because it's got bags of flavor and will overpower the drink very quickly. In dark chocolate it brings out stone fruit and orange-peel flavors."

**4 Fruit Liqueur** "A white hot chocolate with a fruit liqueur would be a really sexy thing. A nice hibiscus, cassis or framboise—I love the Briottet range—works really well in a white chocolate."

**5 Jägermeister** "It's known for being medicinal, but it's quite sweet, with honey, orange and a lot of clove. Add a touch of amaretto and you'd get the party started for sure."