

Recette cocktail

MOUNTAIN SOUR

DIFFICULTÉ _____ 🍸🍸

SAISON _____ *Autumn / Winter / Spring*

MOMENT DE DÉGUSTATION _____

Introduction

Cocktail created during a workshop led by Fernando Castellon.

Préparation du cocktail

- 1/6 Pour the ingredients into a shaker
- 2/6 Shake vigorously without ice for 15 seconds
- 3/6 Fill the shaker to 2/3 with ice cubes
- 4/6 Shake vigorously again for 7 to 10 seconds
- 5/6 Strain into a cocktail glass without ice but previously chilled
- 6/6 Garnish by drawing a line with the aromatic bitters and serve

Conseil du bartender

Use the « dry shake » technique to get a nice foam and the typical silky mouthfeel of cocktails made with egg whites.

Ingrédients

◆ GÉNÉPI	40 ML
◆ MENTHE-PASTILLE	10 ML
◆ APPLE JUICE	20 ML
◆ LEMON JUICE	20 ML
◆ EGG WHITE	15 ML
◆ WHITE SUGAR CANE SYRUP	5 ML

Conseils de présentation

MÉTHODE _____ *in a shaker*

VERRERIE _____ *cocktail*

DÉCORATION _____ *aromatic bitters*



A découvrir également




Full-bodied

A LA RECHERCHE DU TEMPS PERDU

DIFFICULTÉ
🍸🍸🍸

INGRÉDIENTS PRINCIPAUX
Menthe-Pastille
Guignolet d'Angers




Full-bodied

ADHOC

DIFFICULTÉ
🍸🍸🍸

INGRÉDIENTS PRINCIPAUX
Coffee Liqueur
Menthe-Pastille



Light

APÉRITIF MENTHE-PASTILLE

DIFFICULTÉ
🍸

INGRÉDIENTS PRINCIPAUX
Menthe-Pastille
Sparkling water

