

Recette cocktail

CARMEN

DIFFICULTÉ

SAISON — *Summer*

MOMENT DE DÉGUSTATION

Introduction

Cocktail created by Pavlos Aslanidis, Mojo Cocktail Bar (Greece), for the Giffard West Cup 2015.

Préparation du cocktail

1/5 Pour the ingredients into a shaker

2/5 Fill the shaker to 2/3 with ice cubes

3/5 Shake vigorously for 7-10 seconds

4/5 Strain into a glass without ice but previously chilled

5/5 Garnish & serve

Ingrédients

VODKA	30 ML
CRèME DE CACAO (WHITE)	30 ML
CRèME DE FRAISE DES BOIS (WILD STRAWBERRY)	30 ML
MENTHE-PASTILLE	10 ML
MILK	30 ML

Conseils de présentation

MÉTHODE — *in a shaker*

VERRERIE — *cocktail*

DÉCORATION — *dark chocolate shavings / strawberries*

A découvrir également



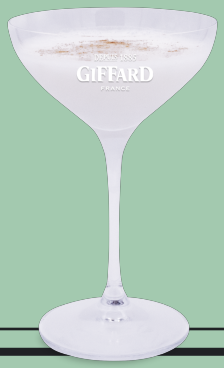
Full-bodied

AFTER EIGHT MARTINI

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INGRÉDIENTS PRINCIPAUX

Peppermint Pastille
Crème de Cacao (white)



Medium

ALEXANDER

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Gin
Crème de Cacao (white)



Medium

BRANDY ALEXANDER

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Crème de Cacao (white)
Crème de Cacao (brown)