Recette cocktail

TEQUILA MOCKINGBIRD

DIFFICULTÉ

SAISON — *Summer / Spring*

MOMENT DE DÉGUSTATION

Introduction

Cocktail created in the 1960s after the novel To Kill A Mockingbird by Harper Lee (1960).

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

TEQUILA	60 ML
CRèME DE MENTHE (GREEN)	15 ML
LIME JUICE	15 ML
SUGAR CANE SYRUP	10 ML

Conseils de présentation

MÉTHODE — *in a shaker*

VERRERIE — *cocktail*

DÉCORATION — *mint leaf*

A découvrir également

Full-bodied

CARUSO MARTINI

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Dry vermouth
Crème de Menthe (green)