



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)

