





Recette cocktail

PISCO SOUR

DIFFICULTÉ _____ 🍸🍸🍸

SAISON _____ *Autumn / Summer / Winter / Spring*

MOMENT DE DÉGUSTATION _____

Introduction

Cocktail credited to Victor Morris, Bar Morris, Lima (Peru), in the early 1920s (disputed origins).

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 glass without ice but previously chilled
- 6/6 Garnish with 3 dashes of aromatic bitters on the mousse 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, made easier with the Egg White syrup.

Ingrédients	
◆ PISCO	60 ML
◆ GIFFARD EGG WHITE SYRUP	20 ML
◆ LIME JUICE	30 ML

Conseils de présentation

MÉTHODE	_____	<i>in a shaker</i>
VERRERIE	_____	<i>cocktail</i>
DÉCORATION	_____	<i>aromatic bitters</i>





A découvrir également



Medium

AMARETTO SOUR

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Amaretto Liqueur
Lemon juice



Medium

APRICOT SOUR

DIFFICULTÉ
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INGRÉDIENTS PRINCIPAUX
Apricot Brandy
Giffard Egg White Syrup



MODERN SOUR (ALCOHOL FREE)

DIFFICULTÉ
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INGRÉDIENTS PRINCIPAUX
Giffard Grapefruit Alcohol Free
Hibiscus Syrup
Giffard Egg White Syrup

