





Recette cocktail

MARGARITA

DIFFICULTÉ _____ 🍸🍸🍸

SAISON _____ *Autumn / Summer / Winter / Spring*

MOMENT DE DÉGUSTATION _____

Introduction

Famous tequila cocktail, whose disputed origins go back as far as the 1940s.

Préparation du cocktail

- 1/6 Smear the rim of a chilled glass with lime and sprinkle with salt, then set aside
- 2/6 Pour the ingredients into a shaker
- 3/6 Fill the shaker to 2/3 with ice cubes
- 4/6 Shake vigorously for 7 to 10 seconds
- 5/6 Strain into the pre-frosted cocktail glass, without ice
- 6/6 Serve

Conseil du bartender

The rim will modify the balance and the texture of the drink, it is recommended to rim only half of the glass to leave the consumer the choice of tasting the drink with or without the added salt.


Ingrédients	
◆ TEQUILA	40 ML
◆ CURAÇAO TRIPLE SEC	20 ML
◆ LIME JUICE	20 ML
◆ WHITE SUGAR CANE SYRUP	5 ML

Conseils de présentation

MÉTHODE	_____	<i>in a shaker</i>
VERRERIE	_____	<i>cocktail</i>
DÉCORATION	_____	<i>salt frosting</i>



A découvrir également



Full-bodied

DIFFICULTÉ
☞☞☞

INGRÉDIENTS PRINCIPAUX
Café du Honduras
Mezcal



Medium

CHERRY BLOSSOM

DIFFICULTÉ
☞☞☞

INGRÉDIENTS PRINCIPAUX
Crème de Cerise Griotte (Cherry)
Curaçao Triple Sec



Medium

GEORGIA ICED TEA

DIFFICULTÉ
☞☞☞

INGRÉDIENTS PRINCIPAUX
Peach Fruit for Mix
Black Tea concentrated Base