

Recette cocktail

TEA ON THE ROCKS

DIFFICULTÉ

SAISON — *Summer*

MOMENT DE DÉGUSTATION

Introduction

Cocktail created by Sherine John, Passion F&B, Dubai.

Préparation du cocktail

1/5 Pour the ingredients (except the sparkling water) into a blender

2/5 Switch on the blender without ice to mix the ingredients

3/5 Strain into a glass filled with ice

4/5 Complete with sparkling water

5/5 Garnish & serve

Ingrédients

GREEN TEA CONCENTRATED BASE	20 ML
VANILLA SYRUP	20 ML
ORANGE JUICE	100 ML
LEMONGRASS STICK	1
KAFFIR LIME LEAVES	2 à 3
SPARKLING WATER	

Conseils de présentation

MÉTHODE — *in a blender*

GLACE — *ice cubes*

VERRERIE — *highball*

DÉCORATION — *lemongrass stick / kaffir lime leaf*

A découvrir également



Alcohol-free

APRICOT ICED GREEN TEA

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Green Tea concentrated Base
Apricot Syrup



Alcohol-free

CINNAMON ICED GREEN TEA

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INGRÉDIENTS PRINCIPAUX

Green Tea concentrated Base
Cinnamon Syrup



Alcohol-free

FRUITY MANGO ICED GREEN TEA

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INGRÉDIENTS PRINCIPAUX

Green Tea concentrated Base
Mango Fruit for Mix