Recette cocktail

PEAR LEMO

DIFFICULTÉ — 🍸🍸🍸

SAISON — *Autumn / Summer / Spring*

MOMENT DE DÉGUSTATION —

Introduction

Cocktail created by Karsten Kuske, Giffard brand ambassador in Germany.

Préparation du cocktail

1/6 Pour the ingredients (except the sparkling water) into a shaker

2/6 Fill the shaker to 2/3 with ice cubes

3/6 Shake vigorously for 7-10 seconds

4/6 Strain into a glass filled with ice

5/6 Complete with sparkling water

6/6 Garnish & serve

Ingrédients

LEMONADE BASE SYRUP	20 ML
PEAR SYRUP	25 ML
APPLE JUICE	25 ML
SPARKLING WATER	

Conseils de présentation

MÉTHODE — *in a shaker*

GLACE — *ice cubes*

VERRERIE — *highball*

DÉCORATION — *ginger*

A découvrir également

Alcohol-free

A MIDSUMMER NIGHT DREAM

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INGRÉDIENTS PRINCIPAUX

Passion fruit Fruit for Mix
Lemonade Base Syrup

Alcohol-free

APPLE LEMO

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INGRÉDIENTS PRINCIPAUX

Lemonade Base Syrup
Green Apple Syrup

Alcohol-free

BEACH HOUSE LEMONADE

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INGRÉDIENTS PRINCIPAUX

Lemonade Base Syrup
White Peach Syrup