Recette cocktail

VIRGIN PASSION FRUIT MOJITO

DIFFICULTÉ

SAISON — *Autumn / Summer / Winter / Spring*

MOMENT DE DÉGUSTATION

Introduction

Préparation du cocktail

1/7 Clap the mint leaves between your hands and drop them into the glass

2/7 Fill half the glass with crushed ice

3/7 Pour the ingredients except the sparkling water

4/7 Stir to incorporate all the ingredients

5/7 Fill the glass with crushed ice completely

6/7 Complete with sparkling water

7/7 Garnish and serve

Conseil du bartender

Difficulty level : **

- Glass : highball
- Method : build
- Ice : crushed
- Garnish : mint sprig

1. Smack the mint leaves in a clap and place them in the glass
2. Ice up half of the glass with crushed ice

3. Pour the ingredients except soda water
4. Churn to incorporate all ingredients
5. Ice up again to fill the glass
6. Top up with soda water
7. Garnish & serve

Ingrédients

PASSION FRUIT FRUIT FOR MIX	20 ML
LIME JUICE	15 ML
RUM FLAVOR SYRUP	25 ML
MINT LEAVES	10
SPARKLING WATER	

Conseils de présentation

MÉTHODE	*in a glass*
GLACE	*crushed ice*
DÉCORATION	*sprig of mint*

A découvrir également

Alcohol-free

A MIDSUMMER NIGHT DREAM

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Passion fruit Fruit for Mix
Lemonade Base Syrup

Medium

CARNIVAL

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Coconut liqueur
Passion fruit Fruit for Mix

Alcohol-free

PASSION FRUIT MILKSHAKE

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Passion fruit Fruit for Mix
Caramel Sauce