


Recette cocktail

# GEORGIA ICED TEA

DIFFICULTÉ

SAISON — *Autumn / Summer / Spring*

MOMENT DE DÉGUSTATION

## Introduction

Cocktail created by Raphaelle Chaize, Giffard beverage expert.

## Préparation du cocktail

1/6 Crush the basil leaves at the bottom of the shaker

2/6 Pour the ingredients into the 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 a glass filled with ice

6/6 Garnish & serve

## Ingrédients

| | |
|---|---|
| PEACH FRUIT FOR MIX | 30 ML |
| COGNAC VSOP | 35 ML |
| CURAçAO TRIPLE SEC | 15 ML |
| LEMON JUICE | 10 ML |
| BLACK TEA CONCENTRATED BASE | 10 ML |
| WATER | 70 ML |
| BASIL LEAVES | 4 |

## Conseils de présentation

MÉTHODE — *in a shaker*

GLACE — *ice cubes*

VERRERIE — *highball*

DÉCORATION — *sprig of basil / dehydrated lemon round*

## A découvrir également




*Light*

### BELLINI

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Peach Fruit for Mix
Crème de Pêche (Peach)




*Alcohol-free*

### CIPRIANI

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Peach Fruit for Mix
Vanilla Syrup




*Alcohol-free*

### EASTERN SUNSET

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INGRÉDIENTS PRINCIPAUX

Peach Fruit for Mix
Almond milk