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

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INGRÉDIENTS PRINCIPAUX

Peach Fruit for Mix
Vanilla Syrup

Alcohol-free

EASTERN SUNSET

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INGRÉDIENTS PRINCIPAUX

Peach Fruit for Mix
Almond milk