





Recette cocktail

PASSION FRUIT PISCO SOUR

DIFFICULTÉ _____ 

SAISON _____ *Autumn / Summer / Winter*

MOMENT DE DÉGUSTATION _____

Introduction

Cocktail created by Sebastian Bauer, Giffard West Cup 2019.

Préparation du cocktail

- 1/6 Pour the ingredients into a shaker
- 2/6 Shake vigorously without ice for 15 seconds
- 3/6 Fill the shaker to 2/3 with ice cubes
- 4/6 Shake vigorously again for 7 to 10 seconds
- 5/6 Strain into a cocktail glass without ice but previously chilled
- 6/6 Garnish & serve

Conseil du bartender

The "dry shake" technique makes it possible to obtain a beautiful foam and the creamy texture characteristic of the use of egg white.

Ingrédients

◆ PISCO	45 ML
◆ CRÈME DE FRUITS DE LA PASSION (PASSION FRUIT)	15 ML
◆ LIME JUICE	20 ML
◆ WHITE SUGAR CANE SYRUP	5 ML
◆ EGG WHITE	1

Conseils de présentation

MÉTHODE	_____	<i>in a shaker</i>
VERRERIE	_____	<i>cocktail</i>
DÉCORATION	_____	<i>1/2 passion fruit</i>

A découvrir également



Medium
BREAKFAST IN CUZCO

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Crème de Fruits de la Passion (Passion Fruit)
Chili Syrup



Medium
PASSION TOUCH

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Crème de Fruits de la Passion (Passion Fruit)
Lime Syrup



Medium
PORNSTAR MARTINI

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Crème de Fruits de la Passion (Passion Fruit)
Passion fruit Fruit for Mix