





Recette cocktail

TRICK OR TREAT SHAKE

DIFFICULTÉ _____ 

SAISON _____ *Autumn*

MOMENT DE DÉGUSTATION _____ *Aperitif / Afternoon / Midday / Evening*

Introduction

Cocktail created by Raphaëlle Chaize, Giffard drinks expert.

Préparation du cocktail

- 1/7 Core the butternut squash and keep the flesh
- 2/7 Blend the flesh with apple juice to make the puree
- 3/7 Pour the ingredients into a blender
- 4/7 Fill the blender with some crushed ice
- 5/7 Start the blender and run until the texture is smooth
- 6/7 Pour into the drained butternut squash without ice
- 7/7 Garnish and serve

Ingrédients

◆ CHILI SYRUP	15 ML
◆ MANGO FRUIT FOR MIX	35 ML
◆ BUTTERNUT SQUASH AND APPLE PURÉE	35 ML
◆ COCONUT MILK	50 ML
◆ CARAMEL SAUCE	NAPPAGE





A découvrir également

Full-bodied

BAD BIRDY

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INGRÉDIENTS PRINCIPAUX

Ron Barceló Impérial
Chili Syrup
Crème de Fruits de la Passion (Passion Fruit)

Medium

BREAKFAST IN CUZCO



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INGRÉDIENTS PRINCIPAUX

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

Alcohol-free

EVERY ROSE (HAS ITS THORN)



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INGRÉDIENTS PRINCIPAUX

Chili Syrup
White Chocolate Sauce

