

Recette cocktail

## RAZELNUT NOJITO



DIFFICULTÉ \_\_\_\_\_ 

SAISON \_\_\_\_\_ *Autumn*

MOMENT DE DÉGUSTATION \_\_\_\_\_

### Introduction

Cocktail created by Raphaëlle Chaize, Giffard beverage expert.

### 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

### Ingrédients

◆ RASPBERRY FRUIT FOR MIX	15 ML
◆ HAZELNUT SYRUP	15 ML
◆ LIME JUICE	15 ML
◆ MINT LEAVES	10
◆ SPARKLING WATER	

### Conseils de présentation

MÉTHODE \_\_\_\_\_ *in a glass*

GLACE \_\_\_\_\_ *crushed ice*

VERRERIE \_\_\_\_\_ *highball*

DÉCORATION \_\_\_\_\_ *sprig of mint / icing sugar*



A découvrir également



*Alcohol-free*

## CRIMSON CLOVER

DIFFICULTÉ  
☹☹☹

INGRÉDIENTS PRINCIPAUX  
Raspberry Fruit for Mix  
Ginger Syrup



*Medium*

## JORDAN BAKER

DIFFICULTÉ  
☹☹☹

INGRÉDIENTS PRINCIPAUX  
Gin  
Brut Champagne



*Alcohol-free*

## QUEEN OF SHEBA

DIFFICULTÉ  
☹☹☹

INGRÉDIENTS PRINCIPAUX  
Pistachio Syrup  
Raspberry Fruit for Mix

