Recette cocktail

RAZELNUT NOJITO

DIFFICULTÉ

SAISON — *Autumn*

MOMENT DE DÉGUSTATION

Introduction

Cocktail created by Raphaelle 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

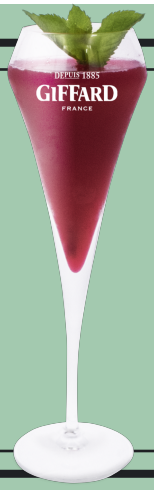
Alcohol-free

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