

Recette cocktail

## SESAME STREET



DIFFICULTÉ \_\_\_\_\_ 🍸🍹🍷

SAISON \_\_\_\_\_ Summer

MOMENT DE DÉGUSTATION \_\_\_\_\_

### Introduction

Cocktail created by Raphaëlle Chaize, Giffard beverages expert.

### Préparation du cocktail

1/4 Fill the glass with ice cubes

2/4 Pour the ingredients

3/4 Mix gently and briefly

4/4 Garnish & serve

### Conseil du bartender

Fat wash:

50ml sesame oil  
 700ml vodka

1. Add the vodka and sesame oil to a saucepan over very low heat
2. Cook for 20 minutes without boiling, stir occasionally
3. Remove from heat and let cool before transferring to a container
4. Place the container in the freezer for 12 to 24 hours until the oil is completely solidified
5. Filter using a coffee filter or a muslin type cloth and discard the solidified oil

### Ingrédients

◆ VODKA WITH SESAME OIL (FAT-WASHED)	45 ML
◆ COCONUT LIQUEUR	20 ML
◆ GREEN TEA CONCENTRATED BASE	30 ML
◆ SPARKLING WATER	

### Conseils de présentation

MÉTHODE \_\_\_\_\_ in a glass


GLACE \_\_\_\_\_ ice cubes

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

DÉCORATION \_\_\_\_\_ pineapple leaves / pineapple maki



A découvrir également




*Full-bodied*

### A HORSE WITH NO NAME

DIFFICULTÉ  
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INGRÉDIENTS PRINCIPAUX  
Irish whiskey  
Coconut Liqueur



*Medium*

### LAZY PIÑA COLADA

DIFFICULTÉ  
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INGRÉDIENTS PRINCIPAUX  
Aged rum  
Coconut Liqueur



*Medium*

### THAIQUIRI

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INGRÉDIENTS PRINCIPAUX  
Coconut Liqueur  
Lemongrass Syrup

