Recette cocktail

BREAKFAST ICED LATTE



DIFFICULTÉ

SAISON — *Summer / Spring*

MOMENT DE DÉGUSTATION

Introduction

Cocktail created by Raphaelle Chaize, Giffard beverage expert.

Ingrédients

BLUEBERRY FRUIT FOR MIX	25 ML
ESPRESSO	30 ML
COCONUT MILK	120 ML
CHOCOLATE SYRUP (WHITE)	10 ML

Préparation du cocktail

1/10 Fill the glass one-third full with crushed ice

2/10 Pour the Fruit for Mix

3/10 Add another third of crushed ice to the glass

4/10 Gently pour half of the coconut milk to create a layer

5/10 Add the last third of crushed ice to the glass

6/10 Pour the coffee and the other half of the coconut milk into a shaker

7/10 Fill the shaker to 2/3 with ice cubes

8/10 Shake vigorously for 7-10 seconds

9/10 Slowly filter into the glass to create the top layer

10/10 Garnish & serve

Conseils de présentation

MÉTHODE — *in a shaker & layered*

GLACE — *crushed ice*

VERRERIE — *mason jar*

DÉCORATION — *Frootloops*

A découvrir également



Medium

BLUE BETTY

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INGRÉDIENTS PRINCIPAUX

Blueberry Fruit for Mix
Ginger of the Indies



Alcohol-free

BLUEBERRY MILKSHAKE

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INGRÉDIENTS PRINCIPAUX

Blueberry Fruit for Mix
White Chocolate Sauce



Medium

BLUEBERRY MOJITO

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INGRÉDIENTS PRINCIPAUX

Blueberry Fruit for Mix
White rum