

Recette cocktail

BREAKFAST ICED LATTE



DIFFICULTÉ _____ 🍹🍹🍹

SAISON _____ Summer / Spring

MOMENT DE DÉGUSTATION _____

Introduction

Cocktail created by Raphaëlle Chaize, Giffard beverage expert.

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

Ingrédients

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

Conseils de présentation

MÉTHODE _____ *in a shaker & layered*

GLACE _____ *crushed ice*

VERRERIE _____ *mason jar*

DÉCORATION _____ *Frootloops*

A découvrir également



Medium

BLUE BETTY

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Blueberry Fruit for Mix
Ginger of the Indies



Alcohol-free

BLUEBERRY MILKSHAKE

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Blueberry Fruit for Mix
White Chocolate Sauce



Medium

BLUEBERRY MOJITO

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Blueberry Fruit for Mix
White rum