



Recette cocktail

CRIMSON CLOVER

DIFFICULTÉ ————— 🍸🍹🍷

SAISON ————— *Summer*

MOMENT DE DÉGUSTATION —————

Introduction

Cocktail created by Raphaëlle Chaize, Giffard beverage expert.

Préparation du cocktail

- 1/6 Pour the ingredients into a shaker except the tonic
- 2/6 Fill the shaker to 2/3 with ice cubes
- 3/6 Shake vigorously for 7-10 seconds
- 4/6 Strain into a glass without ice but previously chilled
- 5/6 Complete with elderflower tonic
- 6/6 Garnish & serve

Ingrédients

◆ NON-ALCOHOLIC BOTANICAL SPIRITS (SEEDLIP 108)	40 ML
◆ RASPBERRY FRUIT FOR MIX	15 ML
◆ GINGER SYRUP	5 ML
◆ LIME JUICE	15 ML
◆ ELDERFLOWER TONIC	

Conseils de présentation

MÉTHODE ————— *in a shaker*

VERRERIE ————— *cocktail*

DÉCORATION ————— *mint leaf / raspberries*



A découvrir également



Medium

JORDAN BAKER

DIFFICULTÉ
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INGRÉDIENTS PRINCIPAUX
Gin
Brut Champagne



Alcohol-free

QUEEN OF SHEBA

DIFFICULTÉ
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INGRÉDIENTS PRINCIPAUX
Pistachio Syrup
Raspberry Fruit for Mix



Alcohol-free

RASPBERRY MILKSHAKE

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INGRÉDIENTS PRINCIPAUX
Raspberry Fruit for Mix
White Chocolate Sauce

