Recette cocktail

CRIMSON CLOVER

DIFFICULTÉ

SAISON — *Summer*

MOMENT DE DÉGUSTATION

Introduction

Cocktail created by Raphaelle 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	

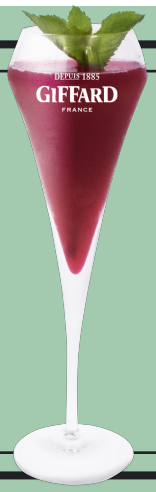
Conseils de présentation

MÉTHODE — *in a shaker*

VERRERIE — *cocktail*

DÉCORATION — *mint leaf / raspberries*

A découvrir également



Medium

JORDAN BAKER

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Gin
Brut Champagne

Alcohol-free

QUEEN OF SHEBA

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Pistachio Syrup
Raspberry Fruit for Mix

Alcohol-free

RASPBERRY MILKSHAKE

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Raspberry Fruit for Mix
White Chocolate Sauce