



Recette cocktail

PIÑA COLADA ROYAL

DIFFICULTÉ ————— 

SAISON ————— *Summer*

MOMENT DE DÉGUSTATION ————— *Aperitif / Afternoon / Evening*

Introduction

Shaken rendition of the famous variation served at Coupette, London.

Préparation du cocktail

- 1/6 Pour the ingredients (except the champagne) into a shaker
- 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 filled with ice
- 5/6 Complete with champagne
- 6/6 Garnish & serve

Ingrédients

◆ LIGHT RUM	20 ML
◆ AGED AGRICULTURAL RUM	10 ML
◆ COCONUT FRUIT FOR MIX	20 ML
◆ CARIBBEAN PINEAPPLE	15 ML
◆ CHAMPAGNE	75 ML

Conseils de présentation

MÉTHODE ————— *in a shaker*

GLACE ————— *ice cubes*

VERRERIE ————— *wine*

DÉCORATION ————— *pineapple leaves*



A découvrir également



Medium

COCONUT MOJITO

DIFFICULTÉ

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INGRÉDIENTS PRINCIPAUX
Coconut Fruit for Mix
White rum



Alcohol-free

HELLO SUNSHINE SMOOTHIE

DIFFICULTÉ

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INGRÉDIENTS PRINCIPAUX
Coconut Fruit for Mix
Orange juice



Medium

PIÑA COLADA

DIFFICULTÉ

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INGRÉDIENTS PRINCIPAUX
Coconut Fruit for Mix
Pineapple juice

