Recette cocktail

RAILAY BAY

DIFFICULTÉ

SAISON — *Summer*

MOMENT DE DÉGUSTATION — *Midday / Refreshing*

Introduction

Cocktail created by Raphaelle Kowalski, Giffard beverage expert.

Préparation du cocktail

1/5 Pour the ingredients into a blender

2/5 Fill the blender with some crushed ice

3/5 Start the blender and run until the texture is smooth

4/5 Pour into a glass without ice

5/5 Garnish & serve

Ingrédients

GREEN TEA CONCENTRATED BASE	50 ML
COCONUT FRUIT FOR MIX	30 ML
LEMONGRASS SYRUP	15 ML
COCONUT WATER	100 ML

Conseils de présentation

MÉTHODE — *in a blender*

VERRERIE — *tiki*

DÉCORATION — *lemongrass stick / sprig of mint / dehydrated lime round*

A découvrir également

Alcohol-free

APRICOT ICED GREEN TEA

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Green Tea concentrated Base
Apricot Syrup

Alcohol-free

CINNAMON ICED GREEN TEA

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Green Tea concentrated Base
Cinnamon Syrup

Alcohol-free

FRUITY MANGO ICED GREEN TEA

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Green Tea concentrated Base
Mango Fruit for Mix