





Recette cocktail

PALOMA (ALCOHOL FREE)

DIFFICULTÉ _____ 

SAISON _____ *Summer*

MOMENT DE DÉGUSTATION _____

Introduction

Of Mexican origin, this tall drink needs a touch of sugar to counterbalance the bitterness of the grapefruit. The lime brings the kick at the end of the drink to titillate your taste buds.

Préparation du cocktail

- 1/4 Add all the ingredients to a shaker filled with ice
- 2/4 Shake vigorously
- 3/4 Strain into a highball
- 4/4 Garnish & serve

Ingrédients

◆ GIFFARD GRAPEFRUIT ALCOHOL FREE	50 ML
◆ AGAVE SYRUP	15 ML
◆ LIME JUICE	25 ML
◆ SPARKLING WATER	top up ML

Conseils de présentation

MÉTHODE	_____	<i>in a shaker</i>
GLACE	_____	<i>clear block ice</i>
VERRERIE	_____	<i>highball</i>
DÉCORATION	_____	<i>sprig of rosemary / / grapefruit zest</i>



A découvrir également

Alcohol-free

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Giffard Grapefruit Alcohol Free
Tamarind Syrup
Lime juice

Alcohol-free

APERITIF SPRITZER (ALCOHOL-FREE)



DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Aperitif Bitter
Giffard Grapefruit Alcohol Free

Alcohol-free

GCB TONIC GRAPEFRUIT

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Giffard Grapefruit Alcohol Free

