



Recette cocktail

SPICY BLOODY MARY (ALCOHOL FREE)

DIFFICULTÉ _____ 🍸🍸🍸

SAISON _____

MOMENT DE DÉGUSTATION _____

Introduction

A perfect aperitif to begin a good lunch. A beautiful blend of flavors, spices and lemon zest, this cocktail will give you a real experience. Your senses will be awakened.

Préparation du cocktail

- 1/4 Add all the ingredients to a shaker filled with ice
- 2/4 Move the liquid from one shaker to another to aerate the cocktail without diluting it
- 3/4 Pour the cocktail into a highball without ice
- 4/4 Garnish & serve

Ingrédients

◆ GIFFARD GINGER ALCOHOL FREE	50 ML
◆ SAFFRON SYRUP	10 ML
◆ LIME JUICE	15 ML
◆ TOMATO JUICE	top up ML
◆	3 TRAITS
◆	3 TRAITS

Conseils de présentation

MÉTHODE _____

VERRERIE _____ *highball*

DÉCORATION _____ *ground pepper / celery salt*





A découvrir également

Alcohol-free

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Giffard Ginger Alcohol Free
Tamarind Syrup



BITTER BREEZE (ALCOHOL-FREE)

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Giffard Spritz Alcohol Free
Giffard Ginger Alcohol Free



GINGER COLLINS (ALCOHOL FREE)

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Giffard Ginger Alcohol Free
Sugar Cane Syrup

