

Recette cocktail

GREEN SOUR (ALCOHOL FREE)



DIFFICULTÉ _____ 

SAISON _____

MOMENT DE DÉGUSTATION _____

Introduction

This cocktail with its powerful taste and intriguing color gives another dimension to the cocktail trend. The umami "savory" brings here this salty and iodized aftertaste, proof of its originality.

Préparation du cocktail

1/5 Pour the first 3 ingredients into a shaker filled with ice

2/5 Shake vigorously

3/5 Strain into a highball

4/5 Pour sparkling water

5/5 Garnish & serve

Ingrédients

◆ GIFFARD GINGER ALCOHOL FREE	50 ML
◆ LEMON JUICE	20 ML
◆ MATCHA TEA SYRUP	15 ML
◆ SPARKLING WATER	top up ML

Conseils de présentation

MÉTHODE _____ *in a shaker*

GLACE _____ *ice cubes*

VERRERIE _____ *highball*

DÉCORATION _____ *basil leaf*

A découvrir également



BITTER BREEZE (ALCOHOL-FREE)

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Giffard Spritz Alcohol Free
Giffard Ginger Alcohol Free

Medium

CADILLAC MARGARITA

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Orange Curaçao Liqueur
Giffard Ginger Alcohol Free



GINGER COLLINS (ALCOHOL FREE)

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Giffard Ginger Alcohol Free
Sugar Cane Syrup