Recette cocktail

NEGRONI (ALCOHOL FREE)

DIFFICULTÉ

SAISON

MOMENT DE DÉGUSTATION

Introduction

The Negroni is characterised by notes of fresh flowers and citrus. It is prepared directly in the glass on the rocks and can be enjoyed like a Negroni Classic as an aperitif.

Préparation du cocktail

1/3 Add all the ingredients into a double rock

2/3 Mix well, once diluted, add more ice

3/3 Garnish & serve

Ingrédients

GIFFARD ELDERFLOWER ALCOHOL FREE	40 ML
	20 ML
NON-ALCOHOLIC BOTANICAL SPIRITS (SEEDLIP 108)	30 ML
JASMINE SYRUP	5 ML

Conseils de présentation

MÉTHODE — *in a glass*

GLACE — *ice cubes*

VERRERIE

DÉCORATION

A découvrir également

Alcohol-free

AVIATION (ALCOHOL FREE)

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Giffard Elderflower Alcohol Free
Violet Syrup

ELDERFLOWER SPRITZ (ALCOHOL FREE)

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Giffard Elderflower Alcohol Free
Non-alcoholic sparkling wine

Light

KIMOSA SPRITZ

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Giffard Elderflower Alcohol Free
Champagne