

Recette cocktail

THE ORIGINAL WHITE LADY



DIFFICULTÉ ————— 🍸🍸🍸

SAISON ————— Summer / Spring

MOMENT DE DÉGUSTATION —————

Introduction

This is the original recipe of the White Lady created in 1919 by Harry MacElhone, at Ciro's Club in London. In 1929 he created another recipe at his own Harry's New York bar in Paris replacing Triple Sec by Cointreau and Crème de Menthe by Gin.

Ingrédients

◆ MENTHE-PASTILLE	25 ML
◆ TRIPLE SEC	25 ML
◆ LEMON JUICE	25 ML

Préparation du cocktail

- 1/5 Pour the ingredients into a shaker
- 2/5 Fill the shaker to 2/3 with ice cubes
- 3/5 Shake vigorously for 7-10 seconds
- 4/5 Strain into a glass without ice but previously chilled
- 5/5 Garnish & serve

Conseils de présentation

MÉTHODE ————— *in a shaker*

VERRERIE ————— *cocktail*

DÉCORATION ————— *lemon zest*



A découvrir également




Full-bodied

A LA RECHERCHE DU TEMPS PERDU

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INGRÉDIENTS PRINCIPAUX
Menthe-Pastille
Guignolet d'Angers




Full-bodied

ADHOC

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☹☹☹

INGRÉDIENTS PRINCIPAUX
Coffee Liqueur
Menthe-Pastille



Light

APÉRITIF MENTHE-PASTILLE

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☹

INGRÉDIENTS PRINCIPAUX
Menthe-Pastille
Sparkling water

