



Recette cocktail

## MOUNTAIN SOUR

DIFFICULTÉ \_\_\_\_\_ 🍸🍸

SAISON \_\_\_\_\_ *Autumn / Winter / Spring*

MOMENT DE DÉGUSTATION \_\_\_\_\_

## Introduction

Cocktail created during a workshop led by Fernando Castellon.

## Préparation du cocktail

- 1/6 Pour the ingredients into a shaker
- 2/6 Shake vigorously without ice for 15 seconds
- 3/6 Fill the shaker to 2/3 with ice cubes
- 4/6 Shake vigorously again for 7 to 10 seconds
- 5/6 Strain into a cocktail glass without ice but previously chilled
- 6/6 Garnish by drawing a line with the aromatic bitters and serve

## Conseil du bartender

Use the « dry shake » technique to get a nice foam and the typical silky mouthfeel of cocktails made with egg whites.

## Ingrédients

◆ GÉNÉPI	40 ML
◆ MENTHE-PASTILLE	10 ML
◆ APPLE JUICE	20 ML
◆ LEMON JUICE	20 ML
◆ EGG WHITE	15 ML
◆ WHITE SUGAR CANE SYRUP	5 ML

## Conseils de présentation

MÉTHODE	_____	<i>in a shaker</i>
VERRERIE	_____	<i>cocktail</i>
DÉCORATION	_____	<i>aromatic bitters</i>



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

