

Recette cocktail

GRASSHOPPER



DIFFICULTÉ _____ 🍸🍸🍸

SAISON _____ *Autumn / Summer / Winter / Spring*

MOMENT DE DÉGUSTATION _____

Introduction

Cocktail created by Philibert Guichet Jr, at Tujague's, New-Orleans, in the 1920s (won second prize at a prestigious cocktail competition in New York).

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

Ingrédients

| | |
|--------------------------|-------|
| ◆ PEPPERMINT PASTILLE | 30 ML |
| ◆ CRÈME DE CACAO (WHITE) | 30 ML |
| ◆ MILK | 60 ML |

Conseils de présentation

MÉTHODE _____ *in a shaker*

VERRERIE _____ *cocktail*

DÉCORATION _____ *mint leaf*



A découvrir également



Full-bodied

AFTER EIGHT MARTINI

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Peppermint Pastille
Crème de Cacao (white)




Full-bodied

SHAMROCK COCKTAIL

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☹☹☹

INGRÉDIENTS PRINCIPAUX
Irish whiskey
Dry vermouth



Light

TONIC PEPPERMINT

DIFFICULTÉ
☹

INGRÉDIENTS PRINCIPAUX
Peppermint Pastille
Tonic

