



Introduction

Cocktail created by 8 international bartenders 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 Filter in a flute without ice but previously chilled
- 6/6 Garnish with the bitters so as to draw a line on the mousse 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

◆ PISCO	40 ML
◆ MANGALORE	20 ML
◆ LEMON JUICE	20 ML
◆ EGG WHITE	15 ML
◆ AROMATIC BITTERS	3 TRAITS
◆ ORANGE BITTERS	3 TRAITS

Conseils de présentation

MÉTHODE	in a shaker
VERRERIE	flute
DÉCORATION	bitters



A découvrir également




Medium

CUBAN THYME

DIFFICULTÉ
🍸🍸🍸

INGRÉDIENTS PRINCIPAUX
Thyme liqueur
Mangalore




Medium

DIWALI

DIFFICULTÉ
🍸🍸🍸

INGRÉDIENTS PRINCIPAUX
Mangalore
Strawberry Syrup



Medium

GATEWAY OF KARNATAKA

DIFFICULTÉ
🍸🍸🍸

INGRÉDIENTS PRINCIPAUX
Mangalore
Passion Fruit Syrup

