

Recette cocktail

DEATH PROOF



DIFFICULTÉ ————— 🍸🍸🍸

SAISON ————— *Autumn / Summer / Spring*

MOMENT DE DÉGUSTATION —————

Introduction

Cocktail created by 8 international bartenders during a workshop led by Fernando Castellon.

Préparation du cocktail

- 1/7 Crush the cucumber slices in the shaker using a pestle
- 2/7 Pour the ingredients into a shaker
- 3/7 Shake vigorously without ice for 15 seconds
- 4/7 Fill the shaker to 2/3 with ice cubes
- 5/7 Shake vigorously again for 7 to 10 seconds
- 6/7 Strain into a cocktail glass without ice but previously chilled
- 7/7 Garnish 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

◆ GIN	20 ML
◆ GINGER OF THE INDIES	25 ML
◆ GUM SYRUP	10 ML
◆ LEMON JUICE	10 ML
◆ EGG WHITE	15 ML
◆ CORIANDER LEAVES	8 à 12 ML
◆ CUCUMBER	2 TRANCHE S

Conseils de présentation

MÉTHODE ————— *in a shaker*

VERRERIE ————— *cocktail*

DÉCORATION ————— *coriander leaf*



A découvrir également



Full-bodied

APERITIVO

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☹☹☹

INGRÉDIENTS PRINCIPAUX
Ginger of the Indies
Aperol or other Italian bitter



Medium

BLUE BETTY

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INGRÉDIENTS PRINCIPAUX
Blueberry Fruit for Mix
Ginger of the Indies



Full-bodied

GINGER GOLD RUSH

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INGRÉDIENTS PRINCIPAUX
Ginger of the Indies
Bourbon

