

Recette cocktail

CUBAN THYME



DIFFICULTÉ ————— 

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

MOMENT DE DÉGUSTATION —————

Introduction

Cocktail created during a workshop led by Fernando Castellon, Bar Expertise.

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 filled with ice
- 5/5 Garnish & serve

Ingrédients

| | |
|-----------------|-------|
| ◆ WHITE RUM | 40 ML |
| ◆ THYME LIQUEUR | 30 ML |
| ◆ MANGALORE | 15 ML |
| ◆ HONEY SYRUP | 15 ML |
| ◆ LIME JUICE | 30 ML |

Conseils de présentation

MÉTHODE ————— *in a shaker*

GLACE ————— *ice cubes*

VERRERIE ————— *highball*

DÉCORATION ————— *sprig of thyme / raspberries*



A découvrir également




Medium

DIWALI

DIFFICULTÉ
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INGRÉDIENTS PRINCIPAUX
Mangalore
Strawberry Syrup




Medium

GATEWAY OF KARNATAKA

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INGRÉDIENTS PRINCIPAUX
Mangalore
Passion Fruit Syrup



Medium

MANGALORE SOUR

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INGRÉDIENTS PRINCIPAUX
Mangalore
Gum Syrup

