



Recette cocktail

## APRICOT SOUR

DIFFICULTÉ ————— 🍸🍸🍸

SAISON ————— *Summer*

MOMENT DE DÉGUSTATION —————

### Introduction

### 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 glass without ice but previously chilled
- 6/6 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, made easier with the Egg White syrup.

### Ingrédients

◆ APRICOT BRANDY	60 ML
◆ LEMON JUICE	30 ML
◆ GIFFARD EGG WHITE SYRUP	20 ML

### Conseils de présentation

MÉTHODE ————— *in a shaker*

VERRERIE ————— *cocktail*



A découvrir également



Medium

### APRICOT MARTINI

DIFFICULTÉ  
☹☹☹

INGRÉDIENTS PRINCIPAUX  
Gin  
Apricot Brandy



Medium

### BANANA BOOMER

DIFFICULTÉ  
☹☹☹

INGRÉDIENTS PRINCIPAUX  
Crème de Banane  
Apricot Brandy



Medium

### HOTEL NACIONAL

DIFFICULTÉ  
☹☹☹

INGRÉDIENTS PRINCIPAUX  
Apricot Brandy  
Lime juice

