



Recette cocktail

ALEXANDER

DIFFICULTÉ _____ 🍸🍸🍸

SAISON _____ *Autumn / Winter*

MOMENT DE DÉGUSTATION _____

Introduction

Cocktail created at the beginning of the 20th century in the USA, popular during Prohibition.

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

◆ GIN	40 ML
◆ CRÈME DE CACAO (WHITE)	20 ML
◆ MILK	20 ML

Conseils de présentation

- MÉTHODE _____ *in a shaker*
- VERRERIE _____ *cocktail*
- DÉCORATION _____ *grated nutmeg*





A découvrir également



Full-bodied

AFTER EIGHT MARTINI

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Peppermint Pastille
Crème de Cacao (white)



Medium

BRANDY ALEXANDER

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Crème de Cacao (white)
Crème de Cacao (brown)



Medium

CARMEN

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Crème de Cacao (white)
Crème de Fraise des bois (Wild strawberry)

