



Recette cocktail

## SINGAPORE SLING

DIFFICULTÉ \_\_\_\_\_ 🍸🍸🍸

SAISON \_\_\_\_\_ *Summer*

MOMENT DE DÉGUSTATION \_\_\_\_\_

### Introduction

Recipe adapted by Dale DeGross from the cocktail created at the beginning of the 20th century by Ngiam Tong Boon, at the Long Bar, Raffles Hotel, Singapore.

### 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

|                       |          |
|-----------------------|----------|
| ◆ GIN                 | 45 ML    |
| ◆ CHERRY BRANDY       | 15 ML    |
| ◆ TRIPLE SEC          | 5 ML     |
| ◆ BENEDICTINE LIQUEUR | 5 ML     |
| ◆ PINEAPPLE JUICE     | 45 ML    |
| ◆ LIME JUICE          | 15 ML    |
| ◆ GRENADINE SYRUP     | 1 BSP    |
| ◆ AROMATIC BITTERS    | 1 TRAITS |

### Conseils de présentation

MÉTHODE \_\_\_\_\_ *in a shaker*

GLACE \_\_\_\_\_ *ice cubes*

VERRERIE \_\_\_\_\_ *highball*

DÉCORATION \_\_\_\_\_ *cherry / pineapple wedge*



A découvrir également



*Medium*

### BANANA BOOMER

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INGRÉDIENTS PRINCIPAUX  
Crème de Banane  
Apricot Brandy



*Medium*

### BLOOD & SAND

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INGRÉDIENTS PRINCIPAUX  
Cherry Brandy  
Red vermouth



*Medium*

### DÉLICES DES BOIS

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INGRÉDIENTS PRINCIPAUX  
Cherry Brandy  
Crème de Myrtille (Blueberry)

