

Recette cocktail

## POMEGRANATE CLASSIC



DIFFICULTÉ \_\_\_\_\_ 🍸🍸🍸

SAISON \_\_\_\_\_ *Winter*

MOMENT DE DÉGUSTATION \_\_\_\_\_

### Introduction

Cocktail created by Danielle Tatarin, Designer Cocktail Company, Canada.

### 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 Serve

### Ingrédients

◆ WHITE RUM	40 ML
◆ GINGER OF THE INDIES	10 ML
◆ POMEGRANATE LIQUEUR	15 ML
◆ WHITE SUGAR CANE SYRUP	10 ML
◆ LEMON JUICE	30 ML

### Conseils de présentation

MÉTHODE \_\_\_\_\_ *in a shaker*

VERRERIE \_\_\_\_\_ *cocktail*



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



*Medium*

## DEATH PROOF

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☹☹☹

INGRÉDIENTS PRINCIPAUX  
Ginger of the Indies  
Gum Syrup

