



Recette cocktail

TEQUILA MOCKINGBIRD

DIFFICULTÉ 

SAISON *Summer / Spring*

MOMENT DE DÉGUSTATION

Introduction

Cocktail created in the 1960s after the novel *To Kill A Mockingbird* by Harper Lee (1960).

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

◆ TEQUILA	60 ML
◆ CRÈME DE MENTHE (GREEN)	15 ML
◆ LIME JUICE	15 ML
◆ WHITE SUGAR CANE SYRUP	10 ML

Conseils de présentation

MÉTHODE *in a shaker*

VERRERIE *cocktail*

DÉCORATION *mint leaf*



A découvrir également



Full-bodied

CARUSO MARTINI

DIFFICULTÉ
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INGRÉDIENTS PRINCIPAUX
Dry vermouth
Crème de Menthe (green)

