



Recette cocktail

## PISCO SOUR

DIFFICULTÉ \_\_\_\_\_ 🍸🍸🍸

SAISON \_\_\_\_\_ *Autumn / Summer / Winter / Spring*

MOMENT DE DÉGUSTATION \_\_\_\_\_

### Introduction

Cocktail credited to Victor Morris, Bar Morris, Lima (Peru), in the early 1920s (disputed origins).

### 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 Garnish with 3 dashes of aromatic bitters on the mousse and 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

◆ PISCO	60 ML
◆ GIFFARD EGG WHITE SYRUP	20 ML
◆ LIME JUICE	30 ML

### Conseils de présentation

MÉTHODE	_____	<i>in a shaker</i>
VERRERIE	_____	<i>cocktail</i>
DÉCORATION	_____	<i>aromatic bitters</i>



A découvrir également



*Medium*

## AMARETTO SOUR

DIFFICULTÉ  
🍸🍸🍸

INGRÉDIENTS PRINCIPAUX  
Amaretto Liqueur  
Lemon juice




*Medium*

## APRICOT SOUR

DIFFICULTÉ  
🍸🍸🍸

INGRÉDIENTS PRINCIPAUX  
Apricot Brandy  
Giffard Egg White Syrup



*Alcohol-free*

## GIFFARD CLOVER CLUB (ALCOHOL-FREE)

DIFFICULTÉ  
🍸🍸

INGRÉDIENTS PRINCIPAUX  
Herbal Juniper  
Giffard Grapefruit Alcohol Free  
Raspberry Syrup

