

Recette cocktail

WHISKEY SOUR



DIFFICULTÉ _____ 🍸🍸

SAISON _____ *Autumn / Summer / Winter / Spring*

MOMENT DE DÉGUSTATION _____

Introduction

Easy recipe for the immortal cocktail created in the 1860s in the USA.

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 filled with ice
- 6/6 Garnish & 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.

Ingrédients

| | |
|---------------------------|----------|
| ◆ BOURBON | 50 ML |
| ◆ GIFFARD EGG WHITE SYRUP | 30 ML |
| ◆ LEMON JUICE | 20 ML |
| ◆ AROMATIC BITTERS | 2 TRAITS |

Conseils de présentation

MÉTHODE _____ *in a shaker*

GLACE _____ *ice cubes*

VERRERIE _____ *rocks*

DÉCORATION _____ *cherry / orange zest*



A découvrir également



Medium

AMARETTO SOUR

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Amaretto Liqueur
Lemon juice




Medium

APRICOT SOUR

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INGRÉDIENTS PRINCIPAUX
Apricot Brandy
Giffard Egg White Syrup



Alcohol-free

GIFFARD CLOVER CLUB (ALCOHOL-FREE)

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INGRÉDIENTS PRINCIPAUX
Herbal Juniper
Giffard Grapefruit Alcohol Free
Raspberry Syrup

