

Recette cocktail

JAPANESE COCKTAIL



DIFFICULTÉ ————— 🍸🍸🍸

SAISON ————— *Autumn / Summer / Winter / Spring*

MOMENT DE DÉGUSTATION —————

Introduction

Cocktail invented by Jerry Thomas and published in 1862 in his book *Bartender's Guide*.

Préparation du cocktail

- 1/5 Pour the ingredients into a mixing glass
- 2/5 Fill the mixing glass 2/3 full with ice cubes
- 3/5 Mix with a spoon for 15 to 20 seconds
- 4/5 Strain into a glass without ice but previously chilled
- 5/5 Garnish & serve

Ingrédients

◆ COGNAC	60 ML
◆ ORGEAT SYRUP	15 ML
◆ AROMATIC BITTERS	3 TRAITS

Conseils de présentation

MÉTHODE ————— *in a mixing glass*

VERRERIE ————— *cocktail*

DÉCORATION ————— *lemon zest*



A découvrir également




Alcohol-free

ESPRESS'O

DIFFICULTÉ
☹

INGRÉDIENTS PRINCIPAUX
Orgeat Syrup
Espresso



Medium

MAI TAI

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Orange Curaçao Liqueur
Orgeat Syrup



MAI TAI (ALCOHOL FREE)

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Giffard Pineapple Alcohol Free
Orgeat Syrup
Falemum Syrup

