

Recette cocktail

## BREAKFAST MARTINI



DIFFICULTÉ ————— 🍸🍸🍸

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

MOMENT DE DÉGUSTATION —————

### Introduction

Cocktail created in 1996 by Salvatore Calabrese, inspired by the breakfast his wife served him.

### Préparation du cocktail

- 1/6 Pour the ingredients into a shaker
- 2/6 Dissolve the marmalade by mixing the ingredients well with a spoon
- 3/6 Fill the shaker to 2/3 with ice cubes
- 4/6 Shake vigorously for 7 to 10 seconds
- 5/6 Strain into a cocktail glass without ice but previously chilled
- 6/6 Garnish & serve

### Conseil du bartender

Choose a good quality marmelade with no orange peel

### Ingrédients

◆ ORANGE MARMALADE	1 BSP
◆ GIN	50 ML
◆ PARFAIT TRIPLE SEC 35%	15 ML
◆ LEMON JUICE	15 ML

### Conseils de présentation

MÉTHODE ————— *in a shaker*

VERRERIE ————— *cocktail*

DÉCORATION ————— *toast / orange zest*



A découvrir également



*Medium*

## MAIDEN'S BLUSH

DIFFICULTÉ  
☹☹☹

INGRÉDIENTS PRINCIPAUX  
Parfait Triple Sec 35%  
Grenadine Syrup



*Medium*

## OH GOSH!

DIFFICULTÉ  
☹☹☹

INGRÉDIENTS PRINCIPAUX  
Parfait Triple Sec 35%  
White Sugar Cane Syrup



*Medium*

## PEACH MARGERITA

DIFFICULTÉ  
☹☹☹

INGRÉDIENTS PRINCIPAUX

