

Recette cocktail

CLOVER CLUB



DIFFICULTÉ _____ 🍸🍸🍸

SAISON _____ *Autumn / Summer*

MOMENT DE DÉGUSTATION _____

Introduction

Cocktail created before the Prohibition in Philadelphia, at the gentlemen's club of the Stratford-Bellevue hotel.

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 cocktail glass without ice but previously chilled
- 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

◆ GIN	30 ML
◆ DRY VERMOUTH	30 ML
◆ LEMON JUICE	30 ML
◆ RASPBERRY SYRUP	20 ML
◆ EGG WHITE	15 ML

Conseils de présentation

MÉTHODE _____ *in a shaker*

VERRERIE _____ *cocktail*

DÉCORATION _____ *raspberries*



A découvrir également




Alcohol-free

EXOTIC RASPBERRY

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INGRÉDIENTS PRINCIPAUX
Raspberry Syrup
Lychee Syrup



Alcohol-free

GIFFARD CLOVER CLUB (ALCOHOL-FREE)

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INGRÉDIENTS PRINCIPAUX
Herbal Juniper
Giffard Grapefruit Alcohol Free
Raspberry Syrup



Light

PAMP' STYLE

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INGRÉDIENTS PRINCIPAUX
Crème de Pampleousse rose (Pink Grapefruit)
Raspberry Syrup

