

Recette cocktail



SIDECAR

DIFFICULTÉ 

SAISON *Autumn / Summer / Winter / Spring*

MOMENT DE DÉGUSTATION

Introduction

The origins of this cocktail are disputed between France (Harry MacElhone at the Harry's Bar, Paris) and England (Pat McGarry at the Buck's Club, London), and it dates back the end of World War 1.

Préparation du cocktail

- 1/6 Smear the rim of a chilled glass with lemon and sprinkle with sugar, then set aside
- 2/6 Pour the ingredients into a shaker
- 3/6 Fill the shaker to 2/3 with ice cubes
- 4/6 Shake vigorously for 7 to 10 seconds
- 5/6 Strain into the cocktail glass without ice but previously chilled
- 6/6 Garnish & serve

Conseil du bartender

The rim will modify the balance and the texture of the drink, it is recommended to rim only half of the glass to leave the consumer the choice of tasting the drink with or without the added sugar.

Ingrédients

◆ COGNAC	40 ML
◆ CURAÇAO TRIPLE SEC	20 ML
◆ LEMON JUICE	20 ML
◆ WHITE SUGAR CANE SYRUP	5 ML

Conseils de présentation


MÉTHODE *in a shaker*

VERRERIE *cocktail*

DÉCORATION *sugar frosting / orange zest*



A découvrir également



Full-bodied

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Café du Honduras
Mezcal



Medium

CHERRY BLOSSOM

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Crème de Cerise Griotte (Cherry)
Curaçao Triple Sec



Medium

GEORGIA ICED TEA

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Peach Fruit for Mix
Black Tea concentrated Base

