



Recette cocktail

CARAMEL MANHATTAN

DIFFICULTÉ ————— 🍸🍸🍸

SAISON ————— *Autumn*

MOMENT DE DÉGUSTATION —————

Introduction

Cocktail created by Nick Strangeway, in 2002 in London.

Préparation du cocktail

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

Ingrédients

◆ BOURBON	45 ML
◆ CARAMEL TOFFEE	20 ML
◆ RED VERMOUTH	15 ML
◆ PINEAPPLE JUICE	30 ML
◆ PEYCHAUD'S BITTERS	2 TRAITS

Conseils de présentation


MÉTHODE ————— *in a shaker*

VERRERIE ————— *cocktail*

DÉCORATION ————— *pineapple wedge*



A découvrir également



Full-bodied

TOFFEE APPLE COCKTAIL

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Calvados
Caramel Toffee

