

Recette cocktail

## THE BOILING SKULL



DIFFICULTÉ \_\_\_\_\_ 🍹🍹🍹

SAISON \_\_\_\_\_ Summer

MOMENT DE DÉGUSTATION \_\_\_\_\_

### Introduction

Cocktail created by Sherine John, Passion F&B, Dubai.

### Préparation du cocktail

1/6 Pour the ingredients (except the sparkling water) into a shaker

2/6 Fill the shaker to 2/3 with ice cubes

3/6 Shake vigorously for 7-10 seconds

4/6 Strain into a glass filled with ice

5/6 Complete with sparkling water

6/6 Garnish & serve

### Ingrédients

◆ LEMONADE BASE SYRUP	10 ML
◆ PASSION FRUIT SYRUP	30 ML
◆ CRANBERRY JUICE	100 ML
◆ RED FRUITS	10 GRAMMES
◆ SPRIG OF ROSEMARY	1
◆ SPARKLING WATER	

### Conseils de présentation

MÉTHODE \_\_\_\_\_ *in a shaker*

GLACE \_\_\_\_\_ *ice cubes*

VERRERIE \_\_\_\_\_ *rocks*

DÉCORATION \_\_\_\_\_ *1/2 passion fruit / sprig of rosemary*

A découvrir également



*Medium*

## CARIBBEAN COLADA

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Caribbean Pineapple  
Coconut Syrup



*Medium*

## GATEWAY OF KARNATAKA

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Mangalore  
Passion Fruit Syrup



*Medium*

## HURRICANE

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Passion Fruit Syrup  
Grenadine Syrup