

Recette cocktail

PEAR LEMO



DIFFICULTÉ ————— 

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

MOMENT DE DÉGUSTATION —————

Introduction

Cocktail created by Karsten Kuske, Giffard brand ambassador in Germany.

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	20 ML
◆ PEAR SYRUP	25 ML
◆ APPLE JUICE	25 ML
◆ SPARKLING WATER	

Conseils de présentation

MÉTHODE ————— *in a shaker*

GLACE ————— *ice cubes*

VERRERIE ————— *highball*

DÉCORATION ————— *ginger*



A découvrir également



Alcohol-free

A MIDSUMMER NIGHT DREAM

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Passion fruit Fruit for Mix
Lemonade Base Syrup



Alcohol-free

APPLE LEMO

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Lemonade Base Syrup
Green Apple Syrup



Alcohol-free

BEACH HOUSE LEMONADE

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Lemonade Base Syrup
White Peach Syrup

