



Recette cocktail

GEORGIA ICED TEA

DIFFICULTÉ _____ 🍹🍹🍹

SAISON _____ *Autumn / Summer / Spring*

MOMENT DE DÉGUSTATION _____

Introduction

Cocktail created by Raphaëlle Chaize, Giffard beverage expert.

Préparation du cocktail

- 1/6 Crush the basil leaves at the bottom of the shaker
- 2/6 Pour the ingredients into the 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 a glass filled with ice
- 6/6 Garnish & serve

Ingrédients

◆ PEACH FRUIT FOR MIX	30 ML
◆ COGNAC VSOP	35 ML
◆ CURAÇAO TRIPLE SEC	15 ML
◆ LEMON JUICE	10 ML
◆ BLACK TEA CONCENTRATED BASE	10 ML
◆ WATER	70 ML
◆ BASIL LEAVES	4

Conseils de présentation

MÉTHODE _____ *in a shaker*

GLACE _____ *ice cubes*

VERRERIE _____ *highball*

DÉCORATION _____ *sprig of basil / dehydrated lemon round*

A découvrir également



Light

BELLINI

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Peach Fruit for Mix
Crème de Pêche (Peach)



Alcohol-free

CIPRIANI

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Peach Fruit for Mix
Vanilla Syrup



Alcohol-free

EASTERN SUNSET

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INGRÉDIENTS PRINCIPAUX

Peach Fruit for Mix
Almond milk