



Recette cocktail

PASSION FRUIT PISCO SOUR

DIFFICULTÉ ————— 

SAISON ————— *Autumn / Summer / Winter*

MOMENT DE DÉGUSTATION —————

Introduction

Cocktail created by Sebastian Bauer, Giffard West Cup 2019.

Préparation du cocktail

- 1/6 Pour the ingredients into a shaker
- 2/6 Shake vigorously without ice for 15 seconds
- 3/6 Fill the shaker to 2/3 with ice cubes
- 4/6 Shake vigorously again for 7 to 10 seconds
- 5/6 Strain into a cocktail glass without ice but previously chilled
- 6/6 Garnish & serve

Conseil du bartender

The "dry shake" technique makes it possible to obtain a beautiful foam and the creamy texture characteristic of the use of egg white.

Ingrédients

◆ PISCO	45 ML
◆ CRÈME DE FRUITS DE LA PASSION (PASSION FRUIT)	15 ML
◆ LIME JUICE	20 ML
◆ WHITE SUGAR CANE SYRUP	5 ML
◆ EGG WHITE	1

Conseils de présentation


MÉTHODE ————— *in a shaker*

VERRERIE ————— *cocktail*

DÉCORATION ————— *1/2 passion fruit*



A découvrir également




Medium

BREAKFAST IN CUZCO

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Crème de Fruits de la Passion (Passion Fruit)
Chili Syrup



Medium

PASSION TOUCH

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Crème de Fruits de la Passion (Passion Fruit)
Lime Syrup



Medium

PORNSTAR MARTINI

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Crème de Fruits de la Passion (Passion Fruit)
Passion fruit Fruit for Mix

