



Recette cocktail

## TRICK OR TREAT SHAKE

DIFFICULTÉ ————— 

SAISON ————— *Autumn*

MOMENT DE DÉGUSTATION ————— *Aperitif / Afternoon / Midday / Evening*

### Introduction

Cocktail created by Raphaëlle Chaize, Giffard drinks expert.

### Préparation du cocktail


- 1/7 Core the butternut squash and keep the flesh
- 2/7 Blend the flesh with apple juice to make the puree
- 3/7 Pour the ingredients into a blender
- 4/7 Fill the blender with some crushed ice
- 5/7 Start the blender and run until the texture is smooth
- 6/7 Pour into the drained butternut squash without ice
- 7/7 Garnish and serve

### Ingrédients

◆ CHILI SYRUP	15 ML
◆ MANGO FRUIT FOR MIX	35 ML
◆ BUTTERNUT SQUASH AND APPLE PURÉE	35 ML
◆ COCONUT MILK	50 ML
◆ CARAMEL SAUCE	NAPPAGE



A découvrir également



*Medium*

### BREAKFAST IN CUZCO

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




*Alcohol-free*

### EVERY ROSE (HAS ITS THORN)

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INGRÉDIENTS PRINCIPAUX  
Chili Syrup  
White Chocolate Sauce



*Alcohol-free*

### HOT HOT CHOCOLATE

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INGRÉDIENTS PRINCIPAUX  
Chili Syrup  
Milk

