

Recette cocktail

SWEET ME



DIFFICULTÉ _____ 🍷🍷

SAISON _____ *Autumn / Winter*

MOMENT DE DÉGUSTATION _____

Introduction

Cocktail created by Robert Koch, Giffard brand ambassador in Czech Republic.

Préparation du cocktail

- 1/5 Pour the syrup into a mug
- 2/5 Heat the milk until you get a creamy froth
- 3/5 Add unsweetened chocolate powder
- 4/5 Pour onto the coffee
- 5/5 Garnish & serve

Conseil du bartender

Amaretto flavoured whipped cream: combine amaretto syrup with heavy cream (1:20) in a cream dispenser, charge with one cylinder (N₂O) and shake before using.

Ingrédients

◆ CRÈME BRÛLÉE SYRUP	20 ML
◆ UNSWEETENED COCOA POWDER	2 BSP
◆ MILK	150 ML
◆ STRAWBERRY AND RED BERRIES SAUCE	NAPPAGE
◆ AMARETTO SYRUP	ML

Conseils de présentation

MÉTHODE _____ *in a glass*

VERRERIE _____ *mug*

DÉCORATION _____ *Amaretto whipped cream / strawberry and red fruit sauce*




A découvrir également



Alcohol-free

CRÈME BRÛLÉE CAPPUCINO

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

- Crème Brûlée Syrup
- Espresso

