

Introduction

Cocktail created by Raphaelle Chaize, Giffard beverage expert.

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

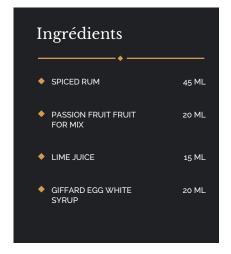
4/6 Shake vigorously again for 7 to 10 seconds

5/6 Strain into a cocktail glass without ice but previously chilled

6/6 Garnish & serve

Conseil du bartender

Use the « dry shake » technique to get a nice foam and the typical silky mouthfeel of cocktails made with egg whites, made easier with the Egg White syrup.



Conseils de présentation

METHODE -	in a shaker
VERRERIE	cocktail
DÉCORATION ———	1/4 passion fruit





A découvrir également





