





Recette cocktail

SNOW ON THE BEACH

DIFFICULTÉ _____ 

SAISON _____ *Winter*

MOMENT DE DÉGUSTATION _____

Introduction

Cocktail created by Raphaëlle 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.

Ingrédients

◆ SPICED RUM	45 ML
◆ PASSION FRUIT FOR MIX	20 ML
◆ LIME JUICE	15 ML
◆ GIFFARD EGG WHITE SYRUP	20 ML

Conseils de présentation

MÉTHODE	_____	<i>in a shaker</i>
VERRERIE	_____	<i>cocktail</i>
DÉCORATION	_____	<i>1/4 passion fruit</i>





A découvrir également



Alcohol-free

A MIDSUMMER NIGHT DREAM

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Passion fruit Fruit for Mix
Lemonade Base Syrup



Medium

CARNIVAL

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Coconut liqueur
Passion fruit Fruit for Mix



Alcohol-free

PASSION FRUIT MILKSHAKE

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INGRÉDIENTS PRINCIPAUX

Passion fruit Fruit for Mix
Caramel Sauce

