

Recette cocktail

RAZELNUT NOJITO



DIFFICULTÉ _____ 

SAISON _____ *Autumn*

MOMENT DE DÉGUSTATION _____

Introduction

Cocktail created by Raphaëlle Chaize, Giffard beverage expert.

Préparation du cocktail

- 1/7 Clap the mint leaves between your hands and drop them into the glass
- 2/7 Fill half the glass with crushed ice
- 3/7 Pour the ingredients except the sparkling water
- 4/7 Stir to incorporate all the ingredients
- 5/7 Fill the glass with crushed ice completely
- 6/7 Complete with sparkling water
- 7/7 Garnish and serve

Ingrédients

◆ RASPBERRY FRUIT FOR MIX	15 ML
◆ HAZELNUT SYRUP	15 ML
◆ LIME JUICE	15 ML
◆ MINT LEAVES	10
◆ SPARKLING WATER	

Conseils de présentation

MÉTHODE _____ *in a glass*

GLACE _____ *crushed ice*

VERRERIE _____ *highball*

DÉCORATION _____ *sprig of mint / icing sugar*



A découvrir également

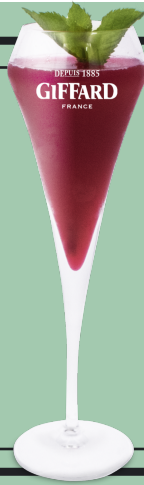


Alcohol-free

CRIMSON CLOVER

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Raspberry Fruit for Mix
Ginger Syrup



Medium

JORDAN BAKER

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Gin
Brut Champagne



Alcohol-free

QUEEN OF SHEBA

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Pistachio Syrup
Raspberry Fruit for Mix

