



Recette cocktail

NUT YOUR AVERAGE MAI TAI

DIFFICULTÉ _____ 🍸🍸🍸

SAISON _____ *Autumn*

MOMENT DE DÉGUSTATION _____

Introduction

Cocktail created by Raphaëlle Chaize, Giffard beverage expert.

Préparation du cocktail

- 1/5 Pour the ingredients into a shaker
- 2/5 Fill the shaker to 2/3 with ice cubes
- 3/5 Shake vigorously for 7-10 seconds
- 4/5 Strain into a glass filled with crushed ice
- 5/5 Garnish & serve

Conseil du bartender

Flash infusion chocolate & cognac :

- 100g dark chocolate (80%)
 - 250 ml cognac
1. Break chocolate into a cream dispenser
 2. Add cognac
 3. Charge the dispenser with two N2O chargers
 4. Shake well
 5. Empty out the dispenser and collect the resulting liquid
 6. Strain with a coffee filter or a cheese cloth before using

Ingrédients


◆ CHOCOLATE INFUSED COGNAC	45 ML
◆ CURAÇAO TRIPLE SEC	15 ML
◆ LEMON JUICE	15 ML
◆ PISTACHIO SYRUP	15 ML
◆ AROMATIC BITTERS	2 TRAITS

Conseils de présentation

MÉTHODE	_____	<i>in a shaker</i>
VERRERIE	_____	<i>rocks/tiki</i>
DÉCORATION	_____	<i>sprig of mint / pistachio chips / chocolate orangette</i>



A découvrir également




Alcohol-free

AMYTIS' GARDEN

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INGRÉDIENTS PRINCIPAUX
Pistachio Syrup
Pineapple juice



Alcohol-free

CAFÉ PISTACHE

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INGRÉDIENTS PRINCIPAUX
Pistachio Syrup
Espresso



Medium

HISPANIOLA LATTE

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INGRÉDIENTS PRINCIPAUX
Pistachio Syrup
Filter coffee

