

Recette cocktail

## FALL FASHIONED



DIFFICULTÉ \_\_\_\_\_ 🍸🍹🍷

SAISON \_\_\_\_\_ *Autumn*

MOMENT DE DÉGUSTATION \_\_\_\_\_

### Introduction

Cocktail created by Raphelle Chaize, Giffard beverage expert.

### Préparation du cocktail

- 1/5 Pour the ingredients into a mixing glass
- 2/5 Fill the mixing glass 2/3 full with ice cubes
- 3/5 Mix with a spoon for 15 to 20 seconds
- 4/5 Strain into a glass filled with ice
- 5/5 Garnish & serve

### Conseil du bartender

Leave 10g of wild Voatsiperifery pepper from Madagascar (Piper Borbonense) to infuse in 500 ml of pear eau-de-vie for 2 hours, and strain before use.

### Ingrédients

◆ QUINCE SYRUP	15 ML
◆ PEAR EAU DE VIE INFUSED WITH WILD PEPPER FROM MADAGASCAR	50 ML
◆ AROMATIC BITTERS	1 TRAITS
◆ CHOCOLATE BITTERS	1 TRAITS
◆ ORANGE BITTERS	1 TRAITS

### Conseils de présentation

MÉTHODE \_\_\_\_\_ *in a mixing glass*


GLACE \_\_\_\_\_ *ice cubes*

VERRERIE \_\_\_\_\_ *rocks*

DÉCORATION \_\_\_\_\_ *candied ginger / orange zest*



A découvrir également



*Light*


## CYDONIA SPRITZ

DIFFICULTÉ

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INGRÉDIENTS PRINCIPAUX

Dry vermouth  
Quince Syrup



*Medium*


## GARDEN OF THE HESPERIDES

DIFFICULTÉ

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INGRÉDIENTS PRINCIPAUX

Quince Syrup  
Lemon juice



*Light*

## JE-NE-SAIS-QUOI & TONIC

DIFFICULTÉ

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INGRÉDIENTS PRINCIPAUX

Quince Syrup  
Tonic

