



## Introduction

Cocktail created by Raphaëlle Chaize, Giffard beverages expert.

## Préparation du cocktail

1/4 Fill the glass with ice cubes

2/4 Pour the ingredients

3/4 Mix gently and briefly

4/4 Garnish & serve

## Conseil du bartender

Fat wash:

50ml sesame oil  
 700ml vodka

1. Add the vodka and sesame oil to a saucepan over very low heat
2. Cook for 20 minutes without boiling, stir occasionally
3. Remove from heat and let cool before transferring to a container
4. Place the container in the freezer for 12 to 24 hours until the oil is completely solidified
5. Filter using a coffee filter or a muslin type cloth and discard the solidified oil

## Ingrédients

◆ VODKA WITH SESAME OIL (FAT-WASHED)	45 ML
◆ COCONUT LIQUEUR	20 ML
◆ GREEN TEA CONCENTRATED BASE	30 ML
◆ SPARKLING WATER	

## Conseils de présentation

MÉTHODE ————— *in a glass*


GLACE ————— *ice cubes*

VERRERIE ————— *highball*

DÉCORATION ————— *pineapple leaves /  
 pineapple maki*



A découvrir également




*Full-bodied*

### A HORSE WITH NO NAME

DIFFICULTÉ  
🍸🍸

INGRÉDIENTS PRINCIPAUX  
Irish whiskey  
Coconut Liqueur



*Medium*

### LAZY PIÑA COLADA

DIFFICULTÉ  
🍸🍸

INGRÉDIENTS PRINCIPAUX  
Aged rum  
Coconut Liqueur



*Medium*

### THAIQUIRI

DIFFICULTÉ  
🍸🍸🍸

INGRÉDIENTS PRINCIPAUX  
Coconut Liqueur  
Lemongrass Syrup

