



Recette cocktail

HOT N COLD

DIFFICULTÉ ————— 🍸🍹🍹

SAISON ————— Summer

MOMENT DE DÉGUSTATION —————

Introduction

Cocktail created by Raphaëlle Kowalski, Giffard beverage expert.

Préparation du cocktail

- 1/7 Crush the ginger with the kaffir lime juice in the bottom of a shaker
- 2/7 Clap the mint leaves between your hands and drop them into the shaker
- 3/7 Pour the other ingredients into the shaker
- 4/7 Fill the shaker to 2/3 with ice cubes
- 5/7 Shake vigorously for 7 to 10 seconds
- 6/7 Strain into a glass without ice but previously chilled
- 7/7 Garnish and serve

Ingrédients

◆ FRESH GINGER	3 MORCEAU X
◆ KAFFIR LIME JUICE	15 ML
◆ WATERMELON SYRUP	30 ML
◆ CHILI SYRUP	5 ML
◆ MINT LEAVES	10 ML
◆ COCONUT MILK	80 ML

Conseils de présentation

MÉTHODE ————— *in a shaker*

VERRERIE ————— *cocktail*

DÉCORATION ————— *sprig of mint*



A découvrir également



Alcohol-free

AFTERNOON FIZZ

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INGRÉDIENTS PRINCIPAUX
Strawberry Fruit for Mix
Watermelon Syrup




Alcohol-free

BLUE

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INGRÉDIENTS PRINCIPAUX
Watermelon Syrup
Blue Curaçao Syrup



Alcohol-free

MANGO WATERMELON

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INGRÉDIENTS PRINCIPAUX
Watermelon Syrup
Mango juice

