



Recette cocktail

RAILAY BAY

DIFFICULTÉ ————— 

SAISON ————— *Summer*

MOMENT DE DÉGUSTATION ————— *Midday / Refreshing*

Introduction

Cocktail created by Raphaëlle Kowalski, Giffard beverage expert.

Préparation du cocktail

- 1/5 Pour the ingredients into a blender
- 2/5 Fill the blender with some crushed ice
- 3/5 Start the blender and run until the texture is smooth
- 4/5 Pour into a glass without ice
- 5/5 Garnish & serve

Ingrédients

◆ GREEN TEA CONCENTRATED BASE	50 ML
◆ COCONUT FRUIT FOR MIX	30 ML
◆ LEMONGRASS SYRUP	15 ML
◆ COCONUT WATER	100 ML

Conseils de présentation

MÉTHODE ————— *in a blender*

VERRERIE ————— *tiki*

DÉCORATION ————— *lemongrass stick / sprig of
mint / dehydrated lime
round*



A découvrir également

Alcohol-free

APRICOT ICED GREEN TEA



DIFFICULTÉ

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INGRÉDIENTS PRINCIPAUX
Green Tea concentrated Base
Apricot Syrup

Alcohol-free

CINNAMON ICED GREEN TEA



DIFFICULTÉ

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INGRÉDIENTS PRINCIPAUX
Green Tea concentrated Base
Cinnamon Syrup

Alcohol-free

FRUITY MANGO ICED GREEN TEA



DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX
Green Tea concentrated Base
Mango Fruit for Mix

