

Recette cocktail

## PALOMA (ALCOHOL FREE)

DIFFICULTÉ \_\_\_\_\_ 🍸

SAISON \_\_\_\_\_ *Summer*

MOMENT DE DÉGUSTATION \_\_\_\_\_

### Introduction

Of Mexican origin, this tall drink needs a touch of sugar to counterbalance the bitterness of the grapefruit. The lime brings the kick at the end of the drink to titillate your taste buds.

### Préparation du cocktail

- 1/4 Add all the ingredients to a shaker filled with ice
- 2/4 Shake vigorously
- 3/4 Strain into a highball
- 4/4 Garnish & serve

### Ingrédients

◆ GIFFARD GRAPEFRUIT ALCOHOL FREE	50 ML
◆ AGAVE SYRUP	15 ML
◆ LIME JUICE	25 ML
◆ SPARKLING WATER	top up ML

### Conseils de présentation

MÉTHODE	_____	<i>in a shaker</i>
GLACE	_____	<i>clear block ice</i>
VERRERIE	_____	<i>highball</i>
DÉCORATION	_____	<i>sprig of rosemary / / grapefruit zest</i>





A découvrir également




*Alcohol-free*

### APERITIF SPRITZER (ALCOHOL-FREE)

DIFFICULTÉ




INGRÉDIENTS PRINCIPAUX  
Aperitif Bitter  
Giffard Grapefruit Alcohol Free



*Alcohol-free*

### GIFFARD CLOVER CLUB (ALCOHOL-FREE)


DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX  
Herbal Juniper  
Giffard Grapefruit Alcohol Free  
Raspberry Syrup

### GRAPEFRUIT SPRITZ (ALCOHOL FREE)

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX  
Giffard Grapefruit Alcohol Free

