



Recette cocktail

SPICY BLOODY MARY (ALCOHOL FREE)

DIFFICULTÉ _____ 🍸🍸🍸

SAISON _____

MOMENT DE DÉGUSTATION _____

Introduction

A perfect aperitif to begin a good lunch. A beautiful blend of flavors, spices and lemon zest, this cocktail will give you a real experience. Your senses will be awakened.

Préparation du cocktail

- 1/4 Add all the ingredients to a shaker filled with ice
- 2/4 Move the liquid from one shaker to another to aerate the cocktail without diluting it
- 3/4 Pour the cocktail into a highball without ice
- 4/4 Garnish & serve

Ingrédients

◆ GIFFARD GINGER ALCOHOL FREE	50 ML
◆ SAFFRON SYRUP	10 ML
◆ LIME JUICE	15 ML
◆ TOMATO JUICE	top up ML
◆	3 TRAITS
◆	3 TRAITS

Conseils de présentation

MÉTHODE _____
 VERRERIE _____ *highball*
 DÉCORATION _____ *ground pepper / celery salt*



A découvrir également



GINGER COLLINS (ALCOHOL FREE)

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Giffard Ginger Alcohol Free
White Sugar Cane Syrup

GINGER SPRITZ

DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Giffard Ginger Alcohol Free

GREEN SOUR (ALCOHOL FREE)



DIFFICULTÉ



INGRÉDIENTS PRINCIPAUX

Giffard Ginger Alcohol Free
Matcha Tea Syrup

