

Recette cocktail

GREEN SOUR (ALCOHOL FREE)



DIFFICULTÉ _____ 🍸🍹

SAISON _____

MOMENT DE DÉGUSTATION _____

Introduction

This cocktail with its powerful taste and intriguing color gives another dimension to the cocktail trend. The umami "savory" brings here this salty and iodized aftertaste, proof of its originality.

Préparation du cocktail

- 1/5 Pour the first 3 ingredients into a shaker filled with ice
- 2/5 Shake vigorously
- 3/5 Strain into a highball
- 4/5 Pour sparkling water
- 5/5 Garnish & serve

Ingrédients


◆ GIFFARD GINGER ALCOHOL FREE	50 ML
◆ LEMON JUICE	20 ML
◆ MATCHA TEA SYRUP	15 ML
◆ SPARKLING WATER	top up ML

Conseils de présentation

MÉTHODE	_____	<i>in a shaker</i>
GLACE	_____	<i>ice cubes</i>
VERRERIE	_____	<i>highball</i>
DÉCORATION	_____	<i>basil leaf</i>



A découvrir également



GINGER COLLINS (ALCOHOL FREE)

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INGRÉDIENTS PRINCIPAUX
Giffard Ginger Alcohol Free
White Sugar Cane Syrup

GINGER SPRITZ

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INGRÉDIENTS PRINCIPAUX
Giffard Ginger Alcohol Free



SPICY BLOODY MARY (ALCOHOL FREE)

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INGRÉDIENTS PRINCIPAUX
Giffard Ginger Alcohol Free
Saffron Syrup

