

Recette cocktail

## GINGER COLLINS (ALCOHOL FREE)



DIFFICULTÉ \_\_\_\_\_ 🍸

SAISON \_\_\_\_\_

MOMENT DE DÉGUSTATION \_\_\_\_\_

### Introduction

A Collins is a category of cocktails (long drinks) that can be prepared directly by the glass. It is usually made with lemon juice, sugar and a fizzy drink.

### 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 the kombucha

5/5 Garnish & serve

### Ingrédients

◆ GIFFARD GINGER ALCOHOL FREE	50 ML
◆ LEMON JUICE	20 ML
◆ WHITE SUGAR CANE SYRUP	15 ML
◆	Top Up ML

### Conseils de présentation

MÉTHODE \_\_\_\_\_ *in a shaker*

GLACE \_\_\_\_\_ *ice cubes*

VERRERIE \_\_\_\_\_ *highball*

DÉCORATION \_\_\_\_\_



A découvrir également

## GINGER SPRITZ

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INGRÉDIENTS PRINCIPAUX

Giffard Ginger Alcohol Free

## GREEN SOUR (ALCOHOL FREE)



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INGRÉDIENTS PRINCIPAUX

Giffard Ginger Alcohol Free

Matcha Tea Syrup

## SPICY BLOODY MARY (ALCOHOL FREE)



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INGRÉDIENTS PRINCIPAUX

Giffard Ginger Alcohol Free

Saffron Syrup

