

Recette cocktail

## NEGRONI (ALCOHOL FREE)



DIFFICULTÉ \_\_\_\_\_ 🍸

SAISON \_\_\_\_\_

MOMENT DE DÉGUSTATION \_\_\_\_\_

### Introduction

The Negroni is characterised by notes of fresh flowers and citrus. It is prepared directly in the glass on the rocks and can be enjoyed like a Negroni Classic as an aperitif.

### Préparation du cocktail

- 1/3 Add all the ingredients into a double rock
- 2/3 Mix well, once diluted, add more ice
- 3/3 Garnish & serve

### Ingrédients

◆ GIFFARD ELDERFLOWER ALCOHOL FREE	40 ML
◆	20 ML
◆ NON-ALCOHOLIC BOTANICAL SPIRITS (SEEDLIP 108)	30 ML
◆ JASMINE SYRUP	5 ML

### Conseils de présentation

MÉTHODE \_\_\_\_\_ *in a glass*

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

VERRERIE \_\_\_\_\_

DÉCORATION \_\_\_\_\_



A découvrir également




*Alcohol-free*

### AVIATION (ALCOHOL FREE)

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INGRÉDIENTS PRINCIPAUX  
Giffard Elderflower Alcohol Free  
Violet Syrup



### ELDERFLOWER SPRITZ (ALCOHOL FREE)

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INGRÉDIENTS PRINCIPAUX  
Giffard Elderflower Alcohol Free



*Light*

### KIMOSA SPRITZ

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🍸

INGRÉDIENTS PRINCIPAUX

