



Recette cocktail

TROPICAL ROSSINI

DIFFICULTÉ _____ 

SAISON _____ 

MOMENT DE DÉGUSTATION _____

Introduction

Cocktail créé par Raphaëlle Chaize, mixologue Giffard.

Préparation du cocktail

- 1/3 Verser les ingrédients
- 2/3 Mélanger délicatement et brièvement
- 3/3 Servir

Ingrédients

- ◆ LIQUEUR NOIX DE COCO 15 ML
- ◆ FRUIT FOR MIX FRAISE 10 ML
- ◆ VIN PÉTILLANT


Conseils de présentation

MÉTHODE _____ *au verre*

VERRERIE _____ *flûte*



A découvrir également



Corsé

A HORSE WITH NO NAME


DIFFICULTÉ

🍸🍸

INGRÉDIENTS PRINCIPAUX

- Whiskey irlandais
- Liqueur Noix de Coco

A photograph of a cocktail in a short glass with a diamond pattern. The drink is light-colored and topped with crushed ice and fresh mint leaves. The glass has the Giffard logo on it.



Moyen

LAZY PIÑA COLADA

DIFFICULTÉ

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INGRÉDIENTS PRINCIPAUX

- Rhum vieilli
- Liqueur Noix de Coco

A photograph of a cocktail in a tall, textured glass. The drink is a vibrant yellow-orange color. It is topped with a slice of pineapple and a small amount of white foam. The glass has the Giffard logo on it.



Moyen

SESAME STREET

DIFFICULTÉ

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INGRÉDIENTS PRINCIPAUX

- Liqueur Noix de Coco
- Base Concentrée Thé Vert

A photograph of a cocktail in a glass shaped like a pineapple. The drink is a light yellow color. It is topped with a slice of pineapple and a small amount of white foam. The glass has the Giffard logo on it.