

Simply Bubble

Recipe for 1 Cocktail

Description

A fruity, sparkling and refresh drink with a fancy Bubble Gum hint...

Note

Slap a thyme sprig...

Ingredients

For the Cocktail

- 1 Sprig(s) Thyme
- 0.50 Oz Bubble-gum syrup
- 0.50 Oz Lemon juice
- 2 Oz Cranberry/raspberry juice
- 1 Oz Smirnoff vodka
- 3 Oz Domaine chandon rosé
- Ice

For the bubble-gum syrup

- 2 Cup(s) Water
- 2 Cup(s) White sugar
- 50 Gr Tutti-frutti gum
- Ice

Preparation

For the cocktail

In a shaker, pour all the ingredients except the sparkling wine!

Fill your shaker up with ice cubes and shake well for 8 to 10 seconds.

Strain your cocktail out into a coupette glass.

Top with the Domaine Chandon rosé.

For the bubble-gum syrup

Bring the water and the sugar to a boil. On low heat, add the gums, let it simmer for ten minutes, stirring once in a while. Refrigerate for an hour. Strain it out before using it for your cocktails.

Cocktails glasses



Champagne coupe

Method of preparation



Muddler



Shaker