

Barbe à Papa

Recipe for 1 Cocktail



Description

A slightly acid and fruity Martini, using cotton candy syrup !

Note

Add a coriander leaf on the top of your drink

Ingredients

For the cocktail

- 2 Supreme(s) Pink grapefruit
- 3 Leaf(ves) Coriander
- 0.50 Oz Cotton candy liquor
- 0.25 Oz Cointreau
- 1 Oz White cranberry juice
- 1 Oz Smirnoff raspberry flavored vodka

- Ice

For the cotton candy syrup

- 2 Cup(s) Water
- 1 Cup(s) White sugar
- 250 Gr Pink cotton candy

- Ice

Preparation

In a shaker, put grapefruit supremes and pour the cotton candy syrup out. Crush this mix with a muddler, add the coriander leaves ripped in 2 and pour the other ingredients out. Fill your shaker up with ice cubes and shake it well for 8 to 10 seconds. Pour the cocktail out, through a strainer, into a Martini glass

For the cotton candy syrup

Bring the water and the sugar to a boil. Add the cotton candy. Refrigerate for an hour. Strain it out before using it for your cocktails.

Cocktails glasses



Cocktail glass

Method of preparation



Shaker