

Bulles de Noel

Recipe for 1 Cocktail



Description

Fruits and bubbles...

Note

Add a grapefruit slice and some rosemary...

Ingredients

- 3 Oz Fiol
- 0.50 Oz Rosemary syrup
- 0.50 Oz Lemon juice
- 1 Oz Crème de cassis
- 2 Oz Pink grapefruit juice
- Ice

red wine syrup with spices

- 500 Ml Red wine
- 500 Gr Sugar
- 1 Stick(s) Cinnamon
- 5 Unit(s) clove
- 2 Unit(s) anis star
- 3 Clove(s) Cardamome
- 1 Unit(s) orange
- Ice

Preparation

In a shaker, pour all the ingredients out except the Fiol !!!

Add the ice and shake well for 8 to 10 seconds.

Pour the mix out, through a cocktail strainer, in a coupette glass, fill it up with the Fiol.

red wine syrup with spices

1. **Prepare the orange:** Wash the orange thoroughly. Finely grate the zest, then squeeze the orange to extract the juice.
2. **Heat the mixture:** In a saucepan, combine the red wine, sugar, orange zest, orange juice and spices. Heat over low heat, stirring until the sugar has dissolved. Bring to the boil, then simmer for 10-15 minutes over medium heat.
3. **Strain and bottle:** Remove the pan from the heat, allow to cool slightly, then strain the syrup. Pour into a clean bottle.

Cocktails glasses

Method of preparation



Champagne coupe



Shaker