

Pit Fire

Recipe for 1 Cocktail



Description

A cocktail for your apéro...

Note

Squeeze an orange zest and slap a rosemary sprig

Ingredients

- 0.50 Oz Lemon juice
- 0.50 Oz Ginger syrup
- 1 Sprig(s) Rosemary
- 1 Oz Lime & Ginger Cherry River gin
- 3 Oz Orange juice
- 0.25 Oz Egg white
- Ice

Preparation

Place the rosemary sprig on a board.

Burn it and cover it with your glass.

In a shaker, pour all the ingredients out.

Make a dry shake during 8 to 10 secondes.

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

Pour your cocktail out, through a strainer, into a nice coupette glass...

Cocktails glasses



Champagne coupe

Method of preparation



Shaker