

La Marga Sympa !

Recipe for 1 cocktail



Description

A perfect drink for your apéro

Note

Make a rim with grapefruit salt and add a slice of dehydrated grapefruit...

Ingredients

Cocktail

- 0.50 Oz Lime juice
- 0.50 Oz grapefruit and cardamom syrup
- 1 Oz Cazadores tequila
- 2 Oz grapefruit 1642 Tonic
- 0.50 Oz Cointreau

Grapefruit and cardamom syrup

- 1 Unit(s) Pink grapefruit
- 500 Gr Sugar
- 500 Ml Water
- 3 Clove(s) Cardamome

Preparation

Cocktail

In a shaker, pour all the ingredients out, except the Tonic.

Add ice and shake well for 8 to 10 seconds.

Strain into an Old Fashioned glass.

Add a large ice cube.

Top with the grapefruit 1642 Tonic.

Stirr gently with a mixing spoon.

Cheers !

Grapefruit and cardamom syrup

Prepare the grapefruit: Wash the grapefruit well. Finely grate the zest, leaving the white part intact. Then squeeze the grapefruit to extract the juice.

Heat the mixture: In a saucepan, combine the water, sugar, grapefruit zest, juice and crushed cardamom pods. Heat over low heat, stirring until the sugar has dissolved. Bring to the boil, then simmer for 10-15 minutes over medium heat.

Strain and bottle: Remove the pan from the heat and allow to cool slightly. Strain the syrup and pour into a clean bottle.

Cocktails glasses



Old-Fashioned

Method of preparation



Shaker