



Apricot Lemongrass Spritz

Les étapes

Add in the glass:

Gin – 15ml

Briottet apricot liqueur – 25ml

Lime juice – 10ml

Homemade Lemongrass ginger infusion- 25ml
*recipe below

Soda water – 100ml

Garnish with slice of ginger and Alyssum edible flower

How to make the infusion:

- Step 1: • chopped lemongrass and ginger in small pieces.
- Step 2: Add into a Kilner jar: • chopped ginger • fresh lemongrass (chopped in small pieces) • Agave syrup
- Step 3: • Leave to steep for around 48hrs
- Step 4: • Remove the mixture from the jar and strain the now flavoured agave from the

Ingrédients

GIN	15 ML
Apricot liqueur	25 ML
Lime juice	10 ML
Homemade Lemongrass ginger infusion*	25 ML
Soda water	100 ML
Lemongrass *	100 G
Ginger *	50 G
Agave syrup *	500 ML

Lemongrass and ginger.

- Final step : • Store in a clean glass bottle and refrigerate • Label with use by date and name of product • Always keep chilled. Shelf life 8-10 days (Always kept chilled this should last for 8-10 days)

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