




Edmond
BRIOTTET
MAISON FONDÉE EN 1836

COBBLER AUBRIOT

Ingrédients - 1 Pers.

- Ratafia de Bourgogne Briottet - 7cl
- Bourgogne chardonnay wine syrup - 1cl
- Fresh lemon juice - 1,5cl
- Angostura aromatic Bitters - 2 dashes
- Strawberry - 1
- Raspberries - 3

Préparation

1. Add the fresh berries, syrup and fresh lemon juice to a shaker tin and muddle
2. Add the other ingredients and ice and shake
3. Fill a chilled tumbler glass with pebbled ice
4. Strain the cocktail into it
5. Garnish with a lemon wheel, mint, raspberries and strawberries
6. Serve with a straw

Discover this cocktail recipe Cobbler Aubriot made from Ratafia de Bourgogne, Bourgogne chardonnay wine syrup and lemon. The name "Aubriot" is a reference to Hôtel Aubriot in Dijon. Indeed, this cocktail was created in Monsieur Moutarde bar, located in ... Hotel Aubriot.

Retrouvez toutes nos recettes sur www.briottet.fr