




Edmond
BRIOTTET
MAISON FONDÉE EN 1836

PEGU CLUB

Ingrédients - 1 Pers.

- Curaçao Triple sec Briottet - 2,5cl
- London Dry Gin - 5cl
- Fresh lime juice - 2cl
- Angostura aromatic bitters - 1 dash
- Orange bitters - 1 dash

Préparation

1. Add the ingredients to a shaker tin with ice and shake
2. Double strain into a chilled coupe glass
3. Express the oils from a lime zest and garnish the cocktail with it

Pegu Club is a Cocktail made from **Triple sec** Briottet, Gin, Fresh lemon juice and bitters. This cocktail gets its name from a club for the British during the Victorian Era in Rangoon, Burma where it was the house cocktail. This cocktail was created in the 1920's.

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