

COCKTAIL : ABRICOT DE PROVENCE

INGRÉDIENTS

Pour 1 portion(s)

Briottet Crème d’Abricot	**20 ml**
iSi Flash-Infused Ginger-Thyme Cognac	**40 ml**
Dry Provence Rosé	**40 ml**
Fresh Lime Juice	**15 ml**
Soda Water	**30 ml**

PRÉPARATION

1. Combine 100ml cognac, 15g sliced fresh ginger, and 6 thyme sprigs in an iSi Whipper. Charge with one N_2O cartridge, shake for 10 seconds, then charge with a second cartridge and let rest for 3 minutes. Vent the pressure, let it sit for 5 minutes, and strain.
2. In a mixing glass filled with ice, combine 40ml of your flash-infused ginger-thyme cognac, 20ml Briottet Crème d’Abricot, 40ml Dry Provence Rosé, and 15ml fresh lime juice.
3. Stir the mixture thoroughly until completely chilled, then strain the liquid into a prechilled rocks glass over a single large ice cube.
4. Top the cocktail with 30ml soda water, stir gently to combine, and garnish with a basil leaf

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.