




Edmond
BRIOTTET
MAISON FONDÉE EN 1836

BRAMBLE

Ingrédients - 1 Pers.

- London dry Gin - 5cl
- Crème de Mûre Briottet - 2,5cl
- Fresh Lemon juice - 2,5cl
- Simple syrup - 1cl

Préparation

1. Add gin, sirup and lemon juice to a shaker tin with ice and shake
2. Fill a chilled double old-fashioned glass with pebbled ice
3. Strain the cocktail
4. Slowly pour the **crème de mûre** over it.
5. Garnish with fresh blackberries and a lemon wheel
6. Serve with a straw

Discover this cocktail recipe Bramble with Blackberry liqueur, Crème de Mûre Briottet. A classic and famous cocktail you find in all good bars. Invented in 1984 by bartender Dick Bradsell at the Fred's Club in London. This is one of the few drinks that falls under the category of "modern classics". To watch this cocktail recipe, Claire Briottet tried Bramble at home so even if you are not a pro, try it!

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