



BRIOTTET SOUR

Ingrédients - 1 Pers.

- Cassis de Dijon, Blackcurrant liqueur - 2,5cl
- White Rum - Martinique AOC - 4cl
- Fresh lemon juice - 1cl
- Fresh Lime juice - 1cl
- Egg White - 2cl

Préparation

1. Add the ingredients to a shaker tin with ice and shake.
2. Double strain and serve into chilled coupe glass.
3. Garnish with Blackcurrant powder

This Briottet Sour cocktail is based on **Crème de Cassis** from Dijon Briottet and **Rum**. It was made at **Monsieur Moutarde**, cocktail bar in Dijon. When our **Crème de Cassis** crosses the Atlantic Ocean to get to know agricultural rum in the French West Indies. If "sour" is used for a cocktail, it implies that it is based on spirits, lemon juice and egg white. For this Briottet Sour version, it is our iconic Dijon blackcurrant cream that is associated with rum as spirits. In addition, yellow and green lemons are associated. Indeed, each brings interesting but different acidic notes. Finally, the egg white gives the sparkling side of the cocktail. So, to your shakers, ready, go! In addition, you will find more ideas of cocktails on our youtube channel.

Retrouvez toutes nos recettes sur www.briottet.fr