



  
*Edmond*  
**BRIOTTET**  
MAISON FONDÉE EN 1836

## CACTUS JACK

### Ingrédients - 1 Pers.

- Curaçao Bleu Briottet - 2,5cl
- 100% agave reposado Tequila - 3cl
- Fresh orange juice - 3cl
- Fresh pineapple juice - 3cl
- Fresh lemon juice - 1,5cl

### Préparation

1. Add the ingredients to a shaker tin with ice and shake
2. Double strain into a chilled double coupe glass
3. Garnish with pineapple leaves

Cactus Jack is a cocktail based on **Curaçao Bleu Briottet** and Tequila, made by **Monsieur Moutarde**, cocktail bar in Dijon. When our blue curaçao goes to Mexico and befriends Tequila. With the **Curaçao Bleu** we could have expected the final colour of the cocktail, but in reality the Cactus Jack is more green. Indeed, this beautiful color is obtained thanks to the combination of citrus. As for Tequila, it gives depth to the cocktail. Finally, a cocktail with little ingredient, a little shaker and the trick is done!

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