



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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