



  
Edmond  
**BRIOTTET**  
MAISON FONDÉE EN 1836

## SPRING SAB'S

### Ingrédients - 1 Pers.

- Briottet Rhubarb Liqueur - 1,5cl
- Sab's Le Gin (or a regular London Dry Gin) - 4cl
- Jasmin tea cordial - 2,5cl

### Préparation

1. Add all the ingredients in the mixing glass.
2. Mix with some ice.
3. Filter in the glass with a big ice cube.
4. Decorate with white flowers and serve.

Jasmine tea cordial: Infuse 6g of jasmine tea in 20cl of hot water for 3 minutes. Filter and add 7g of citric acid as well as 60g of sugar. Stir until dissolved and bottle.

Simpler alternative : Infuse some jasmine tea, filter, weigh it and then add the same weight of sugar to it, stir until dissolved to make a syrup. Substitute the cordial by 1,5cl of jasmine tea syrup and 2cl of lemon juice. Use a shaker to make the cocktail in this instance.

Discover this cocktail recipe Spring Sab's with Rhubarb Liqueur, Gin and an homemade Jasmin tea cordial. A floral and easy cocktail. Cocktail made from **Briottet Rhubarb Liqueur**, and **Sab's Le Gin**. Floral and fruity cocktail with subtle notes of jasmine.

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