



PASTEL WAVES

Ingrédients - 1 Pers.

- Briottet Grapefruit Liqueur - 2,5cl
- Rétha Oceanic Gin (or a regular London Dry Gin) - 4cl
- Freshly squeezed lemon juice - 2,5cl
- Simple syrup - 0,5cl
- Fresh coriander leaves - 10

Préparation

1. Add all the ingredients to a cocktail shaker
2. Shake with ice
3. Double strain in the pre-chilled glass
4. Garnish and serve

Pastel Waves Cocktail is made from Briottet Grapefruit Liqueur, Retha Gin, Lemon juice, Simple syrup and coriander leaves. Pastel Waves is a refreshing and summery cocktail subtly reminiscent of the fresh sea air with vegetal undertones and a citrus background.

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