



PINK THORN

Ingrédients - 1 Pers.

- Rose liqueur - 30 ml
- Sipsmith Sloe Gin - 20 ml
- Aker English Aperitif - 10 ml
- Gusbourne Blanc de Blanc - 80 ml
- Franklins & Sons Soda Water - A splash

Préparation

1. In a shaker, mix the rose liqueur, Gin and Aker.
2. Shake well!
3. Pour the shaker into a cocktail glass or wine glass.
4. Then add the Gusbourne Blanc de Blanc, sparkling water and a few ice cubes.
5. Garnish your glass with a rose petal.
6. Enjoy!

Today we'd like to introduce you to a new cocktail with floral and tangy notes: Pink Thorn! Made by an English barman, the name Pink Thorn is not chosen at random: it refers to the rose liqueur used in the cocktail. It's also a nod to England's symbol, the rose. Andrea Giordano of **Corinthia London** imagined this elegant and refined cocktail as a reinterpretation of a classic spritz. Our **rose liqueur** brings fine, subtle notes of rose and reveals all its aromas once in the mouth. The delicacy of the flower is perfectly brought out. The Pink Thorn cocktail is the perfect way to brighten up your taste buds in search of spring flavours. Rose liqueur balances the sweetness of the rose petals with a subtle touch of bitterness. To make this cocktail, you need Briottet rose liqueur and English products (of course!):

- Sipsmith Sloe Gin, sloes marinated in gin to which sugar and other spices are added,
- Aker English Aperitif, a blend of rosé wine and raspberry brandy, balanced with English herbs,
- Gusbourne Blanc de Blanc, an English Crémant-style sparkling wine.
- Franklins & Sons Soda Water, English sparkling water

In France, it won't be easy to assemble all the ingredients in the original recipe. Don't hesitate to add your own personal touch. For example, Briottet sloe liqueur can replace Sipsmith Sloe Gin.

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