



THE FLORAL SPRITZ MADELEINE

Ingrédients - 1 Pers.

- Rose liqueur - 3cl
- Lavender Hydromel - 6cl
- Elderflower Tonic - 3cl
- Ice - 4

Préparation

Use a Spritz Diamante glass for this recipe

1. First pour the rose liqueur with the mead
2. Add the elderflower tonic
3. Stir with a mixing spoon to combine the textures and flavours
4. Add some ice !
5. Enjoy!

The Floral Spritz Madeleine is a floral cocktail that takes you straight to the south of France! With rose liqueur, lavender mead and elderflower tonic, you'll feel like you're on a terrace, with the sun's rays warming your skin! Thanks to A L'AnqueVin by Le Cep à 4 feuilles for this original recipe, which completely revamps the Spritz! Why call this floral cocktail Spritz Madeleine? Nathalie, the cocktail's creator, lives in Nice. She recalls one of her childhood memories. When her parents had friends over for Sunday lunch, they would often serve a plate of rose, lavender and elderberry sorbets from a famous ice cream parlour in Nice as dessert. Although as a child, Nathalie didn't really appreciate these flavours. In fact, what she remembers most is the mixture of flavours once the sorbets had melted. Now these flavours are familiar to her and take her right back to childhood. Like one of Proust's madeleines... So this cocktail is a tribute to her childhood and to that dessert plate of pastel colours and floral flavours.

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