



PEACH COLLINS

Ingrédients - 1 Pers.

- Peach Cream - 1,5cl
- Tio Pepe Dry Sherry - 1,5cl
- Gin - 4,5cl
- House citric solution - 3cl
- House spiced cocktail - 1,5cl
- Sparkling Water - 1 line

Préparation

For the 30% homemade citric solution:

Mix together all the ingredients: 25gr citric acid, 5gr malic acid, a pinch of salt and 1kg water.

For the spiced cordial:

Mix 150g sugar, 5g citric acid and 300g water.

Chop 2 g of red chillies and leave to infuse overnight in the solution.

Remove the chillies and you can use the cordial.

For the cocktail:

- Pour the peach liqueur, Tio Pepe, gin, citric solution and cordial into a shaker.
- Add 2 ice cubes
- Stir with a cocktail spoon
- Fill your cocktail glass with a large ice cube
- Pour the contents of your shaker into the glass and top up with sparkling water according to the size of your glass
- Enjoy!

Psst:

If you don't have enough citric solution, replace it with lemon.

For the spicy cordial, replace it with sugar syrup with a dash of chilli.

Check out this cocktail recipe that revisits the Collins cocktail, normally made with gin, lemon juice, sugar and sparkling water. Here, the bartender at Mother bar in Toronto, Canada @Mothercocktailbar has been inspired by Briottet peach cream to make a spicy, fruity cocktail! Briottet peach cream, gin and Tio Pepe... It makes an explosive and original cocktail to serve chilled! The bartender also adds a citric solution and cordial, a sweet, non-alcoholic liquid that replaces sugar. Discover the full recipe here. Cheers!