



APRICOT LEMONGRASS SPRITZ

Ingrédients - 1 Pers.

- GIN - 15 ML
- Apricot liqueur - 25 ML
- Lime juice - 10 ML
- Homemade Lemongrass ginger infusion* - 25 ML
- Soda water - 100 ML
- Lemongrass * - 100 G
- Ginger * - 50 G
- Agave syrup * - 500 ML

Préparation

Add in the glass:

Gin – 15ml

Briottet apricot liqueur – 25ml

Lime juice – 10ml

Homemade Lemongrass ginger infusion- 25ml *recipe below

Soda water – 100ml

Garnish with slice of ginger and Alyssum edible flower

How to make the infusion:

- Step 1: • chopped lemongrass and ginger in small pieces.
- Step 2: Add into a Kilner jar: • chopped ginger • fresh lemongrass (chopped in small pieces) • Agave syrup
- Step 3: • Leave to steep for around 48hrs
- Step 4: • Remove the mixture from the jar and strain the now flavoured agave from the Lemongrass and ginger.
- Final step : • Store in a clean glass bottle and refrigerate • Label with use by date and name of product • Always keep chilled. Shelf life 8-10 days (Always kept chilled this should last for 8-10 days)

Let's try this cocktail recipe Apricot Lemongrass Spritz from **Mildreds**. A perfect combination of Apricot and Lemongrass ideal for summer! To have the fruity flavor of apricot, they chose our **Apricot Liqueur** made thanks to a maceration of several months. For this summer cocktail, you will use also an home made infusion with ginger and lemongrass.

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