



PAMPLEMOUSSE FIZZ

Ingrédients - 1 Pers.

- Liqueur de Pamplemousse - 4 cl
- Agave Syrup - 1 cl
- Lime juice - 0.5 cl
- Soda water - 10 cl
- Salt - a dash

Préparation

Instructions:

1. In a shaker, combine the grapefruit liqueur, agave syrup, and fresh lime juice.
2. Add a few ice cubes and shake vigorously for about 10 seconds.
3. Strain into a highball glass filled with ice.
4. Top up with chilled soda water.
5. Garnish with a lime wedge or a twist of grapefruit zest or a bay leaf.

Tasting Tips:

- Serve very cold, ideally in a chilled glass.
- This light cocktail, free of strong spirits, is ideal as a refreshing aperitif or for lovers of fruity, citrusy drinks.

Variations:

- **With stronger alcohol:** Add 2 cl of gin or tequila for extra punch.
- **Mocktail version:** Replace the grapefruit liqueur with fresh grapefruit juice.
- **Herbal twist:** Add a few basil or mint leaves to the shaker for a fragrant touch.

A refreshing and fruity cocktail, perfect for sunny days. A low-alcohol cocktail with only Liqueur de Pamplemousse 18% abv.

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