

ATELIERS & SAVEURS

MIXOLOGIE

SANGRIA PAMPA !



INGREDIENTS :

- 1 lemon
- 1 cup of strawberry jam
- 1 bottle of rosé wine of your choice as a Vin de Provence
- 4 to 6 mint leaves
- 1 bottle of pink cranberry juice
- 1 bottle of Perrier Pink Grapefruit
- 1 grapefruit
- 1 large bag of ice cubes

USTENSILS :

- 1 shaker or Mason jar
- 1 cocktail strainer or a small kitchen sieve
- 1 citrus press or a fork
- 1 jigger (measuring glass) or a shooter
- 1 knife
- 1 cutting board
- 1 wine glass

THE EXTRA TRICK

We suggest you prepare some chips to snack on between your cocktails!

You can put on music during the cocktail class if you wish,
but don't forget to mute your mics for the duration of the activity.



RECETTE CRÉATION

Fanny Gauthier

ATELIERS & SAVEURS

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TWIST TON GIN TO...

INGREDIENTS :

- 1 lemon
- 1 bottle of honey syrup
- 1 bottle of Quebec Gin like Madison Park, Cirka, Portage....
- 2 sprigs of rosemary
- 1 bottle of blueberry juice
- 1 bottle of Tonic like the Tonic Québécois 1642
- 1 orange
- 1 large bag of ice cubes

USTENSILS :

- 1 shaker or Mason jar
- 1 cocktail strainer or a small kitchen sieve
- 1 citrus press or a fork
- 1 jigger (measuring glass) or a shooter
- 1 knife
- 1 cutting board
- 1 Old Fashioned glass or a wine glass

TO PREPARE BEFORE THE COCKTAIL COURSE:

HONEY SYRUP:

In a saucepan, 1/2 cup of water. Heat at medium temperature until the water is hot, add 1 cup of honey and stir until the honey is dissolved.

Let infuse over low heat for 15 minutes.

Let cool and store your honey syrup in a bottle or Mason jar in the refrigerator.

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