

Extraordinaire
perrier

PERRIER GINGER BASILIC

MORNING • AFTERNOON • BEFORE DINNER • EVENING

This recipe is the perfect sweet and sour balance, combine to the strenght of the gin and the aromatic of the fresh basil. The perfect mix with the fizzyness of PERRIER for a delightfull cocktail.



INGREDIENTS

- ¼ oz (5 cl) of gin
- 1 oz (3 cl) of fresh lemon juice
- 6 fresh basil leaves
- 1/2 oz (1,5 cl) of simple syrup
- 2 oz (6 cl) of PERRIER



STEP 1

Pour the gin, lemon juice, simple syrup and the fresh basil in a shaker filled with ice. Close the shaker and shake well.



STEP 2

Open the shaker and add cold PERRIER. Stir well using the bar spoon.



STEP 3

Filter into a chilled cocktail glass. Garnish with a rosemary branch and a basil leaf.



HOW TO GO FURTHER by LAURENT GRECO

To bring a different flavour, change the « classic basil » for some Thai basil, it will bring a delicious aniseed flavour.

Laurent Greco is a world-renowned mixologist. He is the creator of the "24h with PERRIER" cocktails.

Responsible Drinking

PERRIER does not support or encourage alcohol consumption. It's important to give priority to water as the first source of hydration. Feel free to frink Perrier all day long.

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