



PERRIER GINGER T

Extraordinaire
perrier

MORNING • AFTERNOON • BEFORE DINNER • EVENING

Very rich in taste and antioxidants, with a perfect mineral balance because of PERRIER, this cocktail is ideal to load energy during a morning break.

INGREDIENTS

- 3/4 oz (2cl) of fresh lime juice
- 2 oz (8cl) of black tea
- 2 pieces of fresh ginger
- 1/2 oz (1,5 cl) of simple syrup
- 3 oz (12 cl) of cold PERRIER



STEP 1

Infuse the tea and let it cool down.
In a glass, muddle the fresh ginger to extract its flavors



STEP 2

Once the ginger is well muddled, add the simple syrup, the tea, the lime juice and the cold PERRIER-
Stir well using the bar spoon.



STEP 3

Filter the cocktail into a tall glass filled with ice cubes.
Garnish the glass with a long cucumber slice



HOW TO GO FURTHER by LAURENT GRECO

You can use honey instead of sugar cane syrup to bring extra flavours.

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