



PERRIER GREEN B

Extraordinaire
perrier

MORNING • AFTERNOON • BEFORE DINNER • EVENING

The PERRIER GREEN B is inspired by the « green smoothie » trend in California. Rich in vitamins and antioxidants, this cocktail is perfect for the morning or an afternoon break to reload full energy.

INGREDIENTS

- ¼ of fresh sweet green pepper
- 1 cucumber
- 1 oz (2 cl) of fresh lime juice
- ¾ oz (1,5 cl) of single syrup
- 4 oz (12 cl) of cold PERRIER



STEP 1

Using a juice extractor, collect the juice of half of the cucumber. Add fresh lime juice to avoid oxidation.



STEP 2

In a separate glass, muddle ¼ of green sweet pepper cut into small pieces to extract the flavors.



STEP 3

Once the green pepper is well muddled, add the single syrup, the cucumber juice and the cold PERRIER. Stir well using a long bar spoon, then filter into the glass. Garnish with two green pepper sticks and a spiral of fresh cucumber.



HOW TO GO FURTHER by LAURENT GRECO

To optimize flavours, use a juice extractor. Its slow spinning extraction process will preserve all the aromas.

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 drink Perrier all day long.

WWW.PERRIER.COM