



PERRIER RED RABBIT

Extraordinaire
perrier

MORNING • AFTERNOON • BEFORE DINNER • EVENING

The demand for original and tasty non alcoholic cocktails is growing all around the world. This recipe will please all the non alcohol but tasty cocktail lovers.

INGREDIENTS

- ¼ of sweet red pepper
- 5 strawberries
- 3/4 oz (2 cl) of fresh lemon juice
- 1/2 oz (1,5 cl) of simple syrup
- 54 oz (12 cl) of cold PERRIER



STEP 1

In a mixing glass, pour the red pepper cut into pieces and 3 strawberries, muddle well to extract the aromas.



STEP 2

Fill the service glass with ice and garnish it with red pepper sticks and 2 strawberries cut into slices.



STEP 3

Add the lemon juice and the syrup to the fruits, add also PERRIER. Stir well using the bar spoon. Filter into the service glass.



HOW TO GO FURTHER by LAURENT GRECO

To bring more flavours, you can bring a branch of fresh thym, or rosemary to the final mix.

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.

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