



# PERRIER VIP

Extraordinaire  
**perrier**

MORNING • AFTERNOON • BEFORE DINNER • EVENING

The PERRIER VIP is a perfectly balanced and tasty cocktail. The freshness of the elderflower, the delicate strawberry flavour and the power of the gin are a perfect combination for Perrier for a charming cocktail.

## INGREDIENTS

- 1 oz (4 cl) of gin
- 1/2 oz (2 cl) of elderflower liquor
- 3/4 oz (1,5 cl) of simple syrup
- 1 oz (4 cl) of chilled PERRIER
- 4 fresh strawberries



### STEP 1

Cut three strawberries into pieces and place them into a shaker filled with ice cubes.



### STEP 2

Add the gin and the elderflower liquor and the syrup. Close the shaker and shake well.



### STEP 3

Open the shaker and add the PERRIER. Stir well using the bar spoon and filter (or double filter) into a cocktail glass with ice cubes. Garnish with fresh strawberries and a mint leaf.



### HOW TO GO FURTHER by LAURENT GRECO

You can use pear flavoured vodka instead of the gin to bring more taste to the cocktail.

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