

Bibitte à sucre

Recipe for 4 persons

Description

A classic cocktail for the maple syrup season

Note

Get a rim of maple syrup and maple sugar

Ingredients

- 0.50 Oz Lemon juice
- 0.50 Oz Maple syrup
- 1 Tsp Cinnamon
- 2 Dash(es) Orange bitter
- 1 Oz Rhum
- 2 Oz Apple juice

- Ice

Preparation

In a shaker, pour all the ingredients,
Add ice and shake well during 8 to 10 seconds.
Pour the totality of your shaker into a glass of champagne

Cocktails glasses



Champagne coupe

Method of preparation



Shaker