

By Joseph

- 4 white Grapes
- 40ml **Joseph Cartron Eau-de-Vie de Poire Williams**
- 20ml **Joseph Cartron Crème de Pêche de Vigne**
- 20ml Lemon juice (1/2 Lemon)
- 2 coffee spoons of Madagascar Vanilla sugar

RECIPE: Crush the grapes in a shaker. Add the other ingredients. Shake and pour into a large glass. Fill up with crushed ice. Serve immediately.

DECORATION: Decorate with a fresh vanilla pod and a skewer of white grapes.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



Let's Twist Again

- 1 bar spoon of white sugar
- 20ml of fresh Lemon juice (1/2 Lemon)
- 40ml of JM White Rum
- 20ml of **Joseph Cartron Ratafia de Bourgogne**
- 10ml of **Joseph Cartron Eau-de-Vie de Poire Williams**
- 15ml of fresh Pineapple juice

RECIPE: Melt the sugar with the lemon juice in a shaker. Add the other ingredients. Shake, filter and pour in a cocktail glass without ice but cooled.

DECORATION: With a slice of pineapple, pineapples leaves.

Tasting Tip

The use of freshly pressed fruits brings density to the cocktail. The combination of Pear/ Ratafia/Pineapple functions perfectly for this Daiquiri Twist.

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Poire d'Épice

- 250ml **Joseph Cartron Eau-de-Vie de Poire Williams**
- 120ml fresh Lemon juice (i.e. 6 Lemons)
- 100ml liquid Brown sugar
- 50ml **Joseph Cartron Maraschino Liqueur**
- 4 Cloves
- 1 Pear cut into thin slices
- 5 thin slices of fresh Ginger
- 250ml Ginger Beer or Ginger Ale

RECIPE: Pour all the ingredients except the GingerBeer/GingerAle in a large salad bowl. Cover and put in a cool place for 30 minutes minimum. Serve in a tumbler full of ice cubes and fill up with the Ginger Beer or Ginger Ale.

DECORATION: Decorate with thin slices of pear.

Tasting Tip

Mellow and very fresh cocktail.

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