

# NSG Cobbler

- Leaves of two sprigs of Tarragon
- 2 bar spoons of white sugar
- 45ml of **Joseph Cartron Marc de Bourgogne Hors d'Age A.O.C. "10 ans d'âge"**
- 15ml **Joseph Cartron Triple Sec Liqueur**
- 15ml fresh Orange juice

RECIPE: Crush the Tarragon leaves and place in a shaker. Add the white sugar and pour the other ingredients. Shake, filter and serve in a Highball glass full of crushed ice.

DECORATION: Decorate with a slice of orange, redcurrants, blackberries and raspberries on the crushed ice. Add a straw.

## Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan

