

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.

Created by Joseph Akhavan

