

Rooibos Buck

- 50 ml **Joseph Cartron Thé Rooibos Liqueur**
- 10 ml **Crème de Cassis de Bourgogne Double Crème Joseph Cartron**
- 5 ml **Joseph Cartron Ginger Liqueur**
- 15 ml cloudy Apple juice
- 15 ml fresh Lemon juice
- Ginger Ale

RECIPE: Pour all the ingredients in a shaker. Shake and serve in a Highball glass with ice cubes. Add the Ginger Ale.

DECORATION: Decorate with the slice of crystallized Ginger, a slice of apple powdered with cinnamon and Lemon peel.

Tasting Tip

During a terrace invitation, a very refreshing early evening cocktail with spicy notes.

Created by Joseph Akhavan



Rooibos Cobbler

- 45 ml **Joseph Cartron Thé Rooibos Liqueur**
- 10 ml **Joseph Cartron Crème de Mûre des Roncières**
- 15 ml Fino Sherry
- 15 ml fresh Pineapple juice
- 15 ml fresh Orange juice
- 15 ml fresh Lemon juice

RECIPE: Pour all the ingredients in a shaker. Shake then serve in a Wine glass on crushed ice.

DECORATION: Decorate with a Mint tip, Blackberries, an Orange peel and a stick of fresh Pineapple ...

Tasting Tip

Fresh and fruity Apéritif for everyone.

Created by Joseph Akhavan



Rooibos Julep

- 90 ml **Joseph Cartron Thé Rooibos Liqueur**
- 10 ml Bourbon
- 5 ml Gum syrup
- 10 Mint leaves

RECIPE: Pour all the ingredients into a small cup on crushed ice. Mix strongly before serving so that the Mint is well impregnated before serving.

DECORATION: Decorate with a generous tip of Mint and one stick of Cinnamon.

Tasting Tip

Very light and fresh, a cocktail for all hours which reveals all the original characteristics of the Thé Rooibos Liqueur.

Created by Joseph Akhavan

