

# Burgundy Spring Punch

- 3 fresh Raspberries
- 30ml Vodka
- 15ml **Joseph Cartron Crème de Framboise de Bourgogne**
- 20ml fresh Lemon juice (1/2 Lemon)
- **Joseph Cartron Crémant de Bourgogne**

RECIPE: Crush 3 fresh raspberries in a shaker. Add the Vodka, the Crème de Framboise and the lemon juice. Shake, filter and pour in a Tumbler glass filled to two thirds with ice cubes. Fill with the Crémant de Bourgogne before serving.

DECORATION: Decorate with a skewer of raspberries and mint leaves.

## Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



# Colour

- 3 fresh Raspberries
- 1 slice of Lime
- 40ml of **Joseph Cartron Crème de Framboise de Bourgogne**
- 10 ml of Raspberry purée
- 40ml Vodka
- 200ml Sprite (Lemonade)

RECIPE: At the bottom of a cone shaped glass put the raspberries then the lime slice flat on top. Pour the Crème de Framboise, the raspberry purée in a shaker full of crushed ice. Shake, filter and pour over the lime slice. Add the Vodka and fill up with Lemonade before serving.

DECORATION: Decorate with two raspberries and a slice of lime.

## Tasting Tip

Mellow and very fresh cocktail.

Created by the Pershing Hall (Paris) barmen



# Pampluna

- 35ml Joseph Cartron Pink Grapefruit Liqueur
- 15ml Joseph Cartron Crème de Framboise de Bourgogne
- 25ml Gin
- Lemon Soda

RECIPE: Pour all the ingredients, except the Lemon Soda, in a shaker. Shake and pour in a 25cl Tumbler glass half filled with ice cubes. Add the Lemon Soda. Stir and serve.

## Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Trotta



# Raspberries Fizz

- 3-4 fresh Raspberries
- 40ml Gin
- 20ml Lemon juice (1/2 Lemon)
- 30ml Joseph Cartron Crème de Framboise de Bourgogne
- 10ml Brown sugar
- 50ml Perrier

RECIPE: Crush the raspberries lightly in a shaker. Add the other ingredients except the Perrier. Shake and pour in a Tumber glass. Fill up with the Perrier and serve.

DECORATION: Decorate with a skewer of fresh raspberries.

## Tasting Tip

Mellow and very fresh cocktail.

Created Philippe Morin



# Raspberry Crumble

With **Joseph Cartron Crème de Framboise de Bourgogne**.

- 20g softened butter
- 20g flour
- 20g Almond powder
- 10g light brown sugar
- 10g brown sugar
- 300g fresh raspberries
- 1 spoonful of icing sugar
- 1cl very cold single cream
- 1/2 Vanilla bean
- 2cl **Joseph Cartron Crème de Framboise de Bourgogne**

**RECIPE:** Knead the butter with the flour, the brown sugar, the light brown sugar and the almond powder. Crumble the mixture on a baking paper and cook in the oven for about 10mn heated to 180°. Make the coulis by mixing 150g of raspberries. Mix 1cl of Crème de Framboise with a spoonful of icing sugar and add to the coulis. Firmly beat up the cream to Chantilly. Fry the rest of the raspberries (the raspberries must remain firm) and deglaze with 1cl of Crème de Framboise.

**PREPARATION:** Fill a glass with layers of Coulis, Chantilly cream and then the raspberries. Finish with the crumble.

Created by Stéphane Derbord, Chief Cook

