

Les Temps Modernes

- 30ml of **Joseph Cartron Apricot Brandy Liqueur**
- 30ml of **Joseph Cartron Guignolet Kirsch de Bourgogne**
- 30ml of fresh Lime juice

RECIPE: Pour all the ingredients in a shaker Shake, filter and pour in a cocktail glass without ice but cooled.

DECORATION: With a thin slice of Lime or a cherry with tail.

Tasting Tip

Cocktail that allies the character of the apricot with the richness of the Guignolet Kirsch, with a dash of provoking acidity

Created by Joseph Akhavan

