

# Au Nom de la Rose

- 4 fresh Raspberries
- 2 slices of Lime
- 40ml of JM White Rum
- 20ml of **Joseph Cartron Crème de Fraise des Bois**
- 20ml brown sugar
- 20ml Champagne

RECIPE: Gently crush the raspberries and the lime with a pestle in a shaker. Add the Rum, the Crème de Fraise des Bois and the brown sugar. Shake, filter and pour in a Martini glass. Fill with crushed ice and top up with Champagne before serving.

DECORATION: Decorate with the slices of strawberry and the rose petals.

## Tasting Tip

Mellow and very fresh cocktail.

Created by the Pershing Hall (Paris) barmen

