

# Christmas Flip

- 60ml **Joseph Cartron Guignolet Kirsch de Bourgogne**
- 30ml bio almond milk (without sugar)
- 2,5ml Pimento Dram
- 1 bio Egg (whole)

RECIPE: Pour all the ingredients into a shaker . Beat with a little whisk to fluff up the egg. Add ice and shake vigorously. Filter into a wineglass without ice and serve.

DECORATION: Rape some Tonka bean over the top of the glass.

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## Tasting Tip

This cocktail is a wink at the Eggnogs that are always a bit tipsy during the holiday times, with an aromatic complexity that plays on the spices and the Burgundy Guignolet Kirsch black cherry. A soft, unctuous and slightly spicy cocktail.

Created by Joseph Akhavan



## G & T

- 40ml Gin
- 10ml **Joseph Cartron Guignolet Kirsch**
- 15ml fresh Lemon juice
- Tonic Water (e.g. Schweppes)

RECIPE: In a Highball glass pour the Gin, the Joseph Cartron Guignolet Kirsch de Bourgogne and the Lemon juice and stir with a spoon. Fill with ice and top up with the Tonic Water before serving.

DECORATION : Decorate with two cherries with their tails.

### Tasting Tip

A slight change for Gin & Tonic amateurs, the Guignolet Kirsch adding new savours.

Created by Joseph Akhavan



# 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

