

## 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



## Strawberry Hills

- 1 Orange slice
- 1 Lemon peel
- 8 fresh Mint leaves
- 60ml **Joseph Cartron Ratafia de Bourgogne**
- 15ml **Joseph Cartron Crème de Fraise des Bois**

RECIPE: Crush the Orange slice with the Lemon peel in a shaker. Add the crushed Mint leaves, the Ratafia and the Crème de Fraise. Shake, filter and serve in a Highball glass on crushed ice.

### Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan

