

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

