

Figgranaga

- 45ml Reposado Tequila, 100% Agave
- 15ml **Joseph Cartron Triple Sec**
- 10ml **Joseph Cartron Pomegranate Liqueur**
- 15ml Malbec
- 20ml fresh lime juice
- 1 small spoonful of Fig jam

RECIPE: Previously frost the glass and rim with chili peppered salt. Pour all the ingredients in a shaker. Shake, filter and pour in a glass – a Margarita cocktail glass for example.

DECORATION: chili peppered salt.

Tasting Tip

The wine adds a round note to this Margarita alternative. Fresh and sharp, this summer cocktail, slightly fruity due to the Pomegranate Liqueur, is most pleasant as an apéritif or an early evening drink.

Created by Joseph Akhavan

