

Fresh Pink Cooler

(for 10)

- 70ml fresh Rosé wine
- 15ml **Joseph Cartron Pink Grapefruit Liqueur**
- 10ml **Joseph Cartron Crème de Cassis Double Crème**
- A few drops of Tabasco
- 10ml Campari
- 10ml fresh lemon juice

RECIPE: In a small cup, on crushed ice, pour the ingredients one after the other then stir with a spoon.

DECORATION: A tip of mint, a small red chili pepper, a slice of lemon and a few season's red berries.

Tasting Tip

Ideal as an apéritif when the sun is shining, this cocktail is altogether very fresh and fruity thanks to the bitterness of the citrus fruits yet slightly spicy.

Created by Joseph Akhavan



Pampluna

- 35ml **Joseph Cartron Pink Grapefruit Liqueur**
- 15ml **Joseph Cartron Crème de Framboise de Bourgogne**
- 25ml Gin
- Lemon Soda

RECIPE: Pour all the ingredients, except the Lemon Soda, in a shaker. Shake and pour in a 25cl Tumbler glass half filled with ice cubes. Add the Lemon Soda. Stir and serve.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Trotta



Pink Night

- 20ml Gin
- 20ml **Joseph Cartron Pink Grapefruit Liqueur**
- 20ml **Joseph Cartron Maraschino Liqueur**
- 20ml fresh Grapefruit juice

RECIPE: Pour all the ingredients in a shaker. Shake, filter and serve in a cocktail glass.

DECORATION: Decorate with lemon peel.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



Pink Pamp

- 3 - 4 Grapefruit slices
- 40ml **Joseph Cartron Pink Grapefruit Liqueur**
- 60ml fruity chilled Rosé wine
- 120ml Lemonade

RECIPE: Slightly crush the grapefruit slices before placing them in a Tumbler glass filled with ice cubes. Add the other ingredients. Stir and serve.

DECORATION : Decorate with grapefruit peels.

Tasting Tip

Mellow and very fresh cocktail.

Created by Philippe Morin

