

FLUTES

Autumn ALC Drinks 2024

Flutes

Flute

CÔTE ROYALE

10ml Chambord
125ml Crémant

1x White chocolate rim
1x Raspberry



PREP JOB

1. Rim a flute glass with a thin rim of white chocolate (garnish SOP on page ?)
2. 4-hour rule applies

METHOD

1. Pour a 125ml glass of Crémant in a prepared flute glass
2. Pour in 10ml (2 bar spoons) Chambord
3. Garnish with a fresh raspberry

FRENCH 75

25ml Monin cloudy lemonade concentrate
25ml Citadelle gin
75ml Blanc des blancs

1x Thin lemon peel twist



METHOD

1. Combine gin and cloudy lemon in a shaker
2. Fill with ice, and shake for 3-5 seconds until chilled
3. Strain into a flute
4. Top with blanc des blancs
5. Garnish with a twist of lemon peel (pulled with a channel knife, garnish SOP on page ?) balanced on the rim of the glass

PRE-BATCH

300ml Citadelle gin
300ml Monin cloudy lemonade concentrate
100ml Filtered water

1. Combine pre-batch ingredients in a 750ml bottle, and store chilled - 2 weeks shelf life refrigerated. Label appropriately
2. Shake bottle well and pour 75ml chilled pre-mix into a flute glass
3. Top with blanc des blancs
4. Garnish with a twist of lemon peel (pulled with a channel knife, garnish SOP on page 26) balanced on the rim of the glass