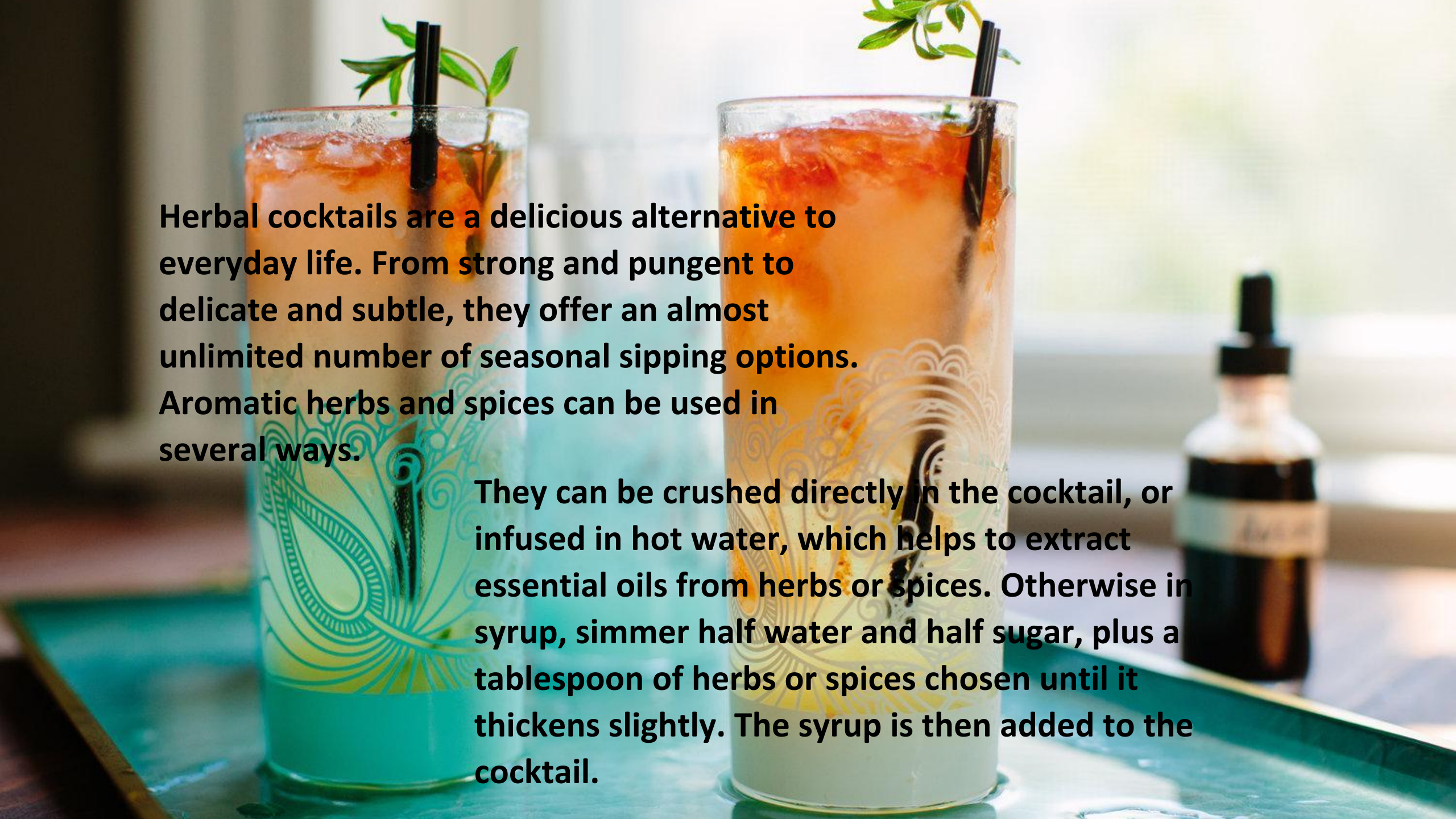




# HERBAL COCKTAILS

## TARRAGON

The image shows two tall, clear glasses filled with an orange-colored iced beverage. Each glass has a black straw and a small green herb sprig garnish. The glasses are decorated with intricate, light-colored patterns. They sit on a dark green tray. In the background, a small, dark glass bottle with a black cap is visible, likely containing a syrup or ingredient for the drinks. The background is softly blurred, suggesting an indoor setting with natural light.

**Herbal cocktails are a delicious alternative to everyday life. From strong and pungent to delicate and subtle, they offer an almost unlimited number of seasonal sipping options. Aromatic herbs and spices can be used in several ways.**

**They can be crushed directly in the cocktail, or infused in hot water, which helps to extract essential oils from herbs or spices. Otherwise in syrup, simmer half water and half sugar, plus a tablespoon of herbs or spices chosen until it thickens slightly. The syrup is then added to the cocktail.**

**Tarragon it is a perennial, aromatic and bitter plant belonging to the Asteraceae family. It is native to southern Siberia and southern Russia.**

**Leaves and flowers are collected in the warmer months. It is mainly used in the kitchen, for the preparation of some dishes, but it is also used in the preparation of some cocktails.**

**It has antiseptic and digestive properties. The leaves contain minerals and vitamins A and C. In fact the leaves are used through an infusion. It combines well with: citrus fruits, chocolate, basil, tomato juice.**



# Dragon cocktails

## Ingredients:

35 ml vodka

10 ml of ginger liqueur

10 ml of lime

5 ml of lemongrass syrup

1 a sprig tarragon

+ lemon peel



Aromatic and elegant, it combines ginger liqueur, tarragon, lemongrass syrup and fresh lemon, giving multiple levels of taste.

## Method:

Pour all the ingredients into a shaker, shake vigorously and filter finely. Complete with a lemon twist (to be removed). Serve in a small bowl and garnish with a sprig of tarragon.

# Capri COCKTAIL

## Ingredients

Citrus vodka 40 ml

Lemongrass syrup 40 ml

Lime juice 10 ml

Club soda 100 ml

Tarragon 6 g

Lemon zest 1 piece

Crushed ice 200 g



## Method:

Put 30 tarragon leaves in a highball glass. Fill the highball glass to the rim with crushed ice.

Pour 1 cl of lime juice, 4 cl of lemongrass syrup and 4 cl of lemon vodka.

Fill with club soda and mix gently.

Fill with crushed ice.

Garnish with a sprig of tarragon and lemon zest.