V CONCURSO NACIONAL DE CÓCTELES PANIZO

PINK SHADOW (FRANCISCO BLANCA DE CASTILLA)



INGREDIENTS:

- 2cl. Panizo Orujo Cream
- 2cl. Panizo Lemon Orujo
- 2cl. Panizo Caramelorujo
- 1cl. Violeta Sanz Syrup
- 0.5 cl. Monin Grenadine Syrup
- 2 cl. Cream (liquid)

PREPARATION:

An unusual recipe prepared using orujos, with a sensual touch. This magnificent cocktail with digestive properties is prepared in a pre-cooled 3-piece cocktail shaker. We add the ingredients as indicated above, shake the shaker with some ice cubes and serve in pre-cooled glasses.

To decorate, it is aromatised with a little orange peel and garnished with an edible flower in suspension.