

IV CERTAMEN NACIONAL CÓCTELES ORUJOS PANIZO. (FINAL MADRID. GOURMETS 2013)

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SWEET PANIZO (ANTONIO GARCÍA DOBLAS)

INGREDIENTS:

- 3 cl. Morujito.
- 1 cl. Panizo Herb Orujo.
- 1 cl. Panizo Orujo Verdejo Spirit
- 2 cl. Moscatel wine.
- 3 cl. Premium sour lime juice
- 11 cl. 7up

PREPARATION:

The cocktail is garnished on a bed of chipped ice topped with 3 Malaga raisins. A raisin and mint skewer is placed on the rim of the glass. This long drink cocktail is prepared by mixing all the ingredients in the cocktail shaker except for the 7up, which is added afterwards directly in the glass. It is served in a cider glass.