

RED JASMINE

Ingredients

- JASMINE SYRUP 2,5 CL
- FRESH LIME JUICE 3 CL
- ALCOHOLFREE ORANGE BITTERS 2 TO 3 DROPS
- ORANGE ZESTE
- LIEFMANS ON THE ROCKS 0.0 ½ BOTTLE

RECIPE

1. Put 2.5 cl of jasmine syrup in a mixing glass. Or make your own jasmine syrup: take 4 bags of jasmine tea, bring 1 liter of water and 2 kilograms of sugar to a boil. Let cool so that the mixture becomes viscous and use 2.5 cl of this.
2. Add 3 cl of fresh lime juice to the mixing glass with the jasmine syrup.
3. Take the orange bitters and add 2 to 3 drops (to taste). Fill the shaker with ice and shake vigorously. Put the contents of the shaker in a glass using a double sieve (strainer).
4. Fill the glass halfway with ice and add ½ bottle of Liefmans On The Rocks 0.0. Stir well and serve with orange zest. With a vegetable peeler you can make beautiful, long strings.
5. Pour everything into a glass through a double strainer (sieve).
6. Fill the glass halfway with ice and add half a bottle of Liefmans On The Rocks 0.0.
7. Stir well and serve with orange zest.
8. Share your Liefmans On The Rocks 0.0 moment with #Liefmans



Liefmans
ON THE ROCKS
0.0