

COCKTAIL RECIPE
PANTERA VERDE



FLAVOUR PROFILE

FRESH, BOTANICAL, AND CITRUSY WITH CUCUMBER AND TROPICAL NOTES.

INGREDIENTS (FOR A 430 ML PANTHER GLASS)

50 ML LONDON DRY GIN
15 ML ELDERFLOWER LIQUEUR
35 ML CUCUMBER JUICE
25 ML LIME JUICE
15 ML SUGAR SYRUP
120 ML CRUSHED ICE
170 ML SODA WATER

METHOD

SHAKE GIN, ELDERFLOWER LIQUEUR, CUCUMBER JUICE, LIME JUICE, AND SYRUP WITH ICE.
FILL THE PANTHER GLASS WITH CRUSHED ICE.
STRAIN THE COCKTAIL OVER THE ICE.
TOP WITH SODA WATER AND STIR GENTLY.

JUNGLE GARNISH

CUCUMBER RIBBON
MINT SPRIG
LIME WHEEL

