



Millage

NOTORIUS COCKTAIL

MILLAGE CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE DOCG
EXTRA DRY

Ingredients

3cl White Rum
2cl Honey Mix
2,5cl Lemon Juice
6/7 Fresh Mint leaves
Top: Millage Prosecco DOCG Extra Dry

Glass

Stem glass or Tumbler

Garnish

Lemon peel, Mint sprig

Preparation

Cool the glass and the equipment. Put all the ingredients in the cocktail shaker, except for Prosecco. Add ice and shake it vigorously. Double strain it in the cocktail glass (technique by which the liquid seeps through a sieve, in order to separate the little pieces of mint leaves). Top with Millage Prosecco DOCG Extra Dry.

Honey mix

Ingredients:
500g Blossom Honey
150g water

Preparation:
Pour the honey in a container and add warm water.
Mix it until it dissolves completely.



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