



NOROHY 

• VANILLE AUDACIEUSE & ENGAGÉE •

PEAR & VANILLA
GIN FIZZ

MAKES 1 GLASS

INGREDIENTS

Vanilla-flavored pear syrup

Pears.....200 g
White sugar..... 100 g
Water..... 120 ml
TADOKA NOROHY..... 1 gem

To make the cocktail

Gin 4 cl
Vanilla-flavored pear syrup 2 tbsp
Sparkling water 180 g
A few ice cubes

VANILLA-FLAVORED PEAR SYRUP

Start by cutting up or finely blending the pears.

Place the pears in a small saucepan and add the sugar, water and a dose of TADOKA.

Cook them on a medium heat.

Bring the mixture to a boil, then reduce the heat so it is low and cook for 5/8 minutes, until the liquid turns amber and the pears break down.

Stir the pears often so they cook evenly.

Take the purée off the heat and strain the syrup into a container with a pouring spout.

Leave the syrup to cool to room temperature before use.

TO MAKE 1 COCKTAIL

Put the gin and 2 tablespoons of the vanilla-flavored pear syrup into a glass and whisk them together.

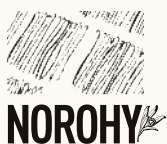
Add the sparkling water.

Finally **put** a few ice cubes on top and stir the cocktail gently.

Tip: Prepare your glass beforehand by dipping its wet rim in some sugar and NOROHY vanilla powder.



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