



# SAINT-HILAIRE Cocktails

## Mojito ST HILAIRE

- 20ml / 1,5 tbsp. of Mojito syrup
- 8 fresh mint leaves
- ¼ of lemon (green)
- 40ml / 3 tbsp. of cranberries juice
- 100ml / ½ cup Blanquette Saint Hilaire

*In a tumbler, crush the lemon, mint leaves and Mojito syrup. Fill a glass with crushed ice, add the cranberries juice and Blanquette ST Hilaire. Shake and serve.*

## Litchi ST HILAIRE:

- 20ml / 1,5 tbsp. of Lychee syrup
- 4 raspberries
- ¼ of lemon (green)
- 100ml / ½ cup Blanquette Saint Hilaire

*Crush the raspberries and the lychee syrup in an iced glass. Press the lemon wedge and fill with Fresh ST Hilaire.*

## Purple's ST HILAIRE : cup 17cl

- 20ml / 1,5 tbsp. of violet syrup
- 40ml / 3 tbsp. of cranberries juice
- ½ slice of lemon
- Blanquette Saint Hilaire

## Rose ST HILAIRE:

- 20ml / 1,5 tbsp. of Rose syrup
- 40ml / 3 tbsp. of cranberries juice
- 100ml / ½ cup Blanquette Saint Hilaire



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## MARVELLOUS MANDARIN

- 15cl St HILAIRE Blanquette BRUT
- 1 mandarin, cut into quarters
- 3 anise stars
- 1/2 stick of cinnamon
- 1 teaspoon brown sugar

GLASS: Cocktail glass

*In the bottom of a shaker, crush the mandarin quarters with the brown sugar and star anise. Pour in a little bit of the St HILAIRE and stir to dilute the sugar. Strain into a glass filled with well-chilled St HILAIRE. Decorate with Mandarin zest and star anise, sugar-gold sprinkles around the rim of the glass.*

TIP: For a stronger tippie, add a few drops of Armagnac to the mandarin and sugar.

## THE ALCHEMIST

- 15cl St HILAIRE Blanquette BRUT
- 2 pineapple slices cut into quarters
- 8 basil leaves

GLASS: Stemmed glass

*Crush the pineapple in a cocktail tumbler. Add the basil and some ice cubes. Shake well. Pour some of the St HILAIRE into the tumbler and then strain into the glass. Top up with the rest of the St HILAIRE. Decorate with basil leaf and pineapple cut into a fan shape.*

TIP: If the pineapple is not very sweet, you can add 1cl sugar syrup or agave syrup.



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## PASSIONATE PEACH

- 3 bottles of HILAIRE Blancquette BRUT
- 8 ripe yellow peaches
- 6 sprigs of rosemary
- 4 tablespoons sugar

GLASS: Punch bowl and stemmed glasses

*Crush the yellow peaches and rosemary with the sugar in a very large jar. Add a bottle of St HILAIRE, mix and leave in the fridge for 24 hours, stirring occasionally.*

*The following day, strain the St HILAIRE-Peach-Rosemary mixture into a punch bowl over ice and garnish with some peach slices and rosemary.*

*To serve, add 1 part of this mixture to 2 parts of St HILAIRE from a freshly-opened bottle.*

*Decorate with Slices of yellow peach and lime, sprigs of rosemary.*

**TIP:** To chill the punch, use ice cubes containing a frozen flower. If the peaches are not quite ripe enough, you could add 5cl of quality “Crème de Pêche” during maceration.

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