

GUARRIGUE EN ALSACE

Bar recipe / by Maxime Le Gal



The bitterness from the orange plays along the richness of the Mirabelle, with a herbaceous « provençale » touch from the bouquet garni.

1. Guarrigue en Alsace

Ingredients

Frozen fruit purée 100% :

Mirabelle plum - 100ml

Frozen fruit purée :

Orange and Bitter

Orange - 25ml

« Bouquet garni » syrup -
25ml

Verjus - 15ml

Sparkling water - 30ml

Chill the ingredients over ice in a mixing glass, strain over fresh ice in a highball.

Garnish with bouquet garni (Thyme, Rosemary and Laurel), and a dehydrated orange slice.

Bouquet garni Syrup:

200ml mineral water

200g granulated white sugar

10g bouquet garni

Cook all ingredients in a sous-vide bag at 70°C for 3 hours, filter and bottle. Keep refrigerated.

In this step



Frozen fruit purée
100% : Mirabelle
plum

Frozen fruit purées



Frozen fruit purée
100% : Orange and
Bitter Orange

Frozen fruit purées