

# 1883

MAISON ROUTIN  
FRANCE

IDEAS RECIPES



## COOKIE BY NIGHT

### INGREDIENTS

3cl **1883 Salted Caramel syrup**  
15cl vanilla ice cream  
½ cookie  
50g dark chocolate  
milk | cookie | caramel

### METHOD

Make the dark chocolate by melting 50g of cooking chocolate in 50cl of milk. Leave to cool. Pour all the ingredients into a blender and blend until smooth. Pour into a hurricane glass... and devour!



## SALTY STAR

### INGREDIENTS

3cl espresso  
2cl **1883 Salted Caramel syrup**  
9cl milk foam

### METHOD

Pour the espresso into a toddy glass. Pour the chilled full-cream milk and syrup into a milk jug. Foam with a steam wand to obtain a creamy, smooth texture, then pour into the glass. Decorate with caramel topping and a coffee bean.

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## EXOTIC SHADOW

### INGREDIENTS

- 1cl **1883 Green Apple syrup**
- 1cl **1883 Red Passion Fruit syrup**
- 16cl tonic water
- 2 slices pink grapefruit

### METHOD

Make the dark chocolate by melting 50g of cooking chocolate in 50cl of milk. Leave to cool. Pour all the ingredients into a blender and blend until smooth. Pour into a hurricane glass... and devour!



## MY GREEN SUMMER

### INGREDIENTS

- 2cl **1883 Green Apple syrup**
- 3 barspoons of **1883 Red Passion Fruit syrup**
- 1 barspoon of **1883 Cucumber syrup**
- 2cl flavoured pear Vodka
- 10cl Prosecco
- 1 barspoon Lime Juice

### METHOD

Pour all the ingredients in a mixing glass and savour !