



12º CONCURSO NACIONAL DE CÓCTELES

MONJE PANIZO (MIGUEL MORA CARBONELL)



INGREDIENTS:

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1 Oz Crema de Arroz Panizo

1 Oz Chartreuse verde

0,5 Oz jugo de pomelo

PREPARATION:

Elaboración en coctelera

Decoración: rodaja de naranja deshidratada