12º CONCURSO NACIONAL DE CÓCTELES

MONJE PANIZO (MIGUEL MORA CARBONELL)

INGREDIENTS:

<!-- [if gte mso 9]><xml> </xml><![endif]--><!-- [if gte mso 9]><xml> Normal 0 21 false false false ES X-NONE X-NONE </xml><![endif]--><!-- [if gte mso 9]><xml> </xml><![endif]--><!-- [if gte mso 10]> <style> /* Style Definitions */ table.MsoNormalTable {mso-style-name:"Tabla normal"; mso-tstyle-rowband-size:0; mso-tstyle-colband-size:0; mso-style-noshow:yes; mso-style-priority:99; mso-style-parent:""; mso-padding-alt:0cm 5.4pt 0cm 5.4pt; mso-para-margin:0cm; mso-para-margin-bottom:.0001pt; mso-pagination:widow-orphan; font-size:11.0pt; font-family:"Calibri",sans-serif; mso-ascii-font-family:Calibri; mso-ascii-theme-font:minor-latin; mso-hansi-font-family:Calibri; mso-hansi-theme-font:minor-latin; mso-bidi-font-family:"Times New Roman"; mso-bidi-theme-font:minor-bidi; mso-fareast-language:EN-US;} </style> <![endif]-->

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