



## 13º CONCURSO NACIONAL DE CÓCTELES PANIZO

EL FARO DE PANIZO (VÍCTOR MANUEL SUÁREZ MORA)



### INGREDIENTS:

translator



- Afrikaans
- Albanian - shqipe
- Arabic - ???????
- Armenian - ???????
- Azerbaijani - azərbaycanca
- Basque - euskara
- Belarusian - ???????????
- Bengali - ?????
- Bulgarian - ?????????
- Catalan - català
- Chinese - ?????????
- Chinese - ?? (????)
- Croatian - hrvatski
- Czech - čeština
- Danish - dansk
- Dutch - Nederlands
- English
- Esperanto - esperanto
- Estonian - eesti
- Filipino
- Finnish - suomi
- French - français
- Galician - galego
- Georgian - ???????
- German - Deutsch
- Greek - ?????????
- Gujarati - ???????
- Haitian Creole - kreyòl ayisyen
- Hebrew - ?????
- Hindi - ?????
- Hungarian - magyar
- Icelandic - íslenska

- Indonesian - Bahasa Indonesia
- Irish - Gaeilge
- Italian - italiano
- Japanese - 日本語
- Kannada - ಕನ್ನಡ
- Korean - 한국어
- Latin - Lingua Latina
- Latvian - latviešu
- Lithuanian - lietuvių
- Macedonian - македонски
- Malay - Bahasa Melayu
- Maltese - Malti
- Norwegian - norsk
- Persian - فارسی
- Polish - polski
- Portuguese - português
- Romanian - română
- Russian - русский
- Serbian - српски
- Slovak - slovenčina
- Slovenian - slovenščina
- Spanish - español
- Swahili - Kiswahili
- Swedish - svenska
- Tamil - தமிழ்
- Telugu - తెలుగు
- Thai - ไทย
- Turkish - Türkçe
- Ukrainian - українська
- Urdu - اردو
- Vietnamese - Tiếng Việt
- Welsh - Cymraeg
- Yiddish - ייִדיש

Double-click

Select to translate

3 cl. de Licor de limón Panizo

2,5 cl. de Pacharán Panizo

0,5 cl. de Orujo Prieto Picudo

5 cl. Sirope casero frutas del bosque y jengibre

## PREPARATION:

translator



- Afrikaans
- Albanian - shqipe
- Arabic - العربية
- Armenian - հայերեն
- Azerbaijani - azərbaycanca
- Basque - euskara
- Belarusian - беларуская
- Bengali - বাংলা
- Bulgarian - български
- Catalan - català
- Chinese - 中文
- Chinese - 中文 (简体)
- Croatian - hrvatski
- Czech - čeština
- Danish - dansk
- Dutch - Nederlands
- English
- Esperanto - esperanto
- Estonian - eesti
- Filipino
- Finnish - suomi
- French - français
- Galician - galego
- Georgian - ქართული
- German - Deutsch
- Greek - ελληνικά
- Gujarati - ગુજરાતી
- Haitian Creole - kreyòl ayisyen
- Hebrew - עברית
- Hindi - हिन्दी
- Hungarian - magyar
- Icelandic - íslenska
- Indonesian - Bahasa Indonesia
- Irish - Gaeilge
- Italian - italiano
- Japanese - 日本語
- Kannada - ಕನ್ನಡ

- Korean - 한국어
- Latin - Lingua Latina
- Latvian - latviešu
- Lithuanian - lietuvių
- Macedonian - македонски
- Malay - Bahasa Melayu
- Maltese - Malti
- Norwegian - norsk
- Persian - فارسی
- Polish - polski
- Portuguese - português
- Romanian - română
- Russian - русский
- Serbian - српски
- Slovak - slovenčina
- Slovenian - slovenščina
- Spanish - español
- Swahili - Kiswahili
- Swedish - svenska
- Tamil - தமிழ்
- Telugu - తెలుగు
- Thai - ไทย
- Turkish - Türkçe
- Ukrainian - українська
- Urdu - اردو
- Vietnamese - Tiếng Việt
- Welsh - Cymraeg
- Yiddish - ייִדיש

Double-click

Select to translate

Se mezclan todos los ingredientes en coctelera, se sirve en una concha de mar y se perfuma con pomelo.

Va expuesto en un plato, con arena de galleta, pomelo deshidratado, calabaza, nabo, fresa y falso coral de guakame.