



MIX IT WITH

RIMUSS

Winter Butterfly

Preparation for 1 glass

5 cl	Siegfried Wonder Oak
4 cl	lemon juice
1 cl	Monin Organic Vanilla Syrup
1 bs*	quince jelly
3 dashes	Fee Brothers Fee Foam
Top	Rimuss Bianco Dry**

Decoration: Citrus zest & milled Christmas spices

Put all the ingredients into the shaker without ice and shake (dry shake) until the contents become frothy. Then add a few ice cubes and shake again briefly (wet shake). Strain into a glass and top up with Rimuss Bianco Dry. Decorate with lemon zest and Christmas spices.

* bs = Bar Spoon

**Rimuss Bianco Dry is available in retail stores, specialized beverage stores or from us in the e-shop.

Signature Drink by
Korbinian Walker

