

## Cocktail Floc of Gascony - apple & hibiscus



### Ingredients

4 cl of Floc de Gascogne AOC white

8 cl of cider

2 cl of passoa

2 cl of hibiscus syrup

### Hibiscus syrup

1/2 liter of mineral water

1 kg of sugar

100 g of hibiscus

Step 1: Infuse the hibiscus in water for 15 min at a low boil, the whole must reduce by half.

Step 2: Filter through a colander directly onto the sugar. Bring to a boil, let cool and remove the syrup in a bottle.

Step 3: Realization of the cocktail: Pour the passoa, cider and Floc de Gascogne blanc in a champagne flute.

Step 4 Add 2 cl of hibiscus syrup in a thin stream so that it is lodged at the bottom of the glass.

Step 5: Serve immediately.

Tip: You can replace hibiscus syrup with blackcurrant or cherry syrup.