



RECIPE

SISTERMAG
N°32



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LILLET ARTISTE

»The dark red of the Lillet Rouge and the zingy ginger are symbolic for Julia's passion for and commitment to her art.

10 CL LILLET ROUGE
5 CL RED CURRANT NECTAR
2 CL FRESH LIME JUICE
5 CL GINGER ALE
FLOWERS OR MINT TO GARNISH

Fill glass with ice and add ingredients one by one. Pour in the ginger ale, stir carefully and decorate with a sprig of mint.



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LILLET HERBS

»The sensual, sweet and fruity taste with subtle notes of herbs is a result of special and curates ingredients. Just like her extraordinary publications, this drink celebrates the style of Marcella Prior-Callwey.«

4CL LILLET BLANC
2CL BEEFEATER GIN
2CL SUGAR SYRUP
3CL FRESH LEMON JUICE
1/2 OF A SWEET PEAR
ROSEMARY FOR GARNISH

Cut the pear in small pieces and mash them in the shaker. Add all of the ingredients, ice and shake well. Sieve twice into a glass of your choice and decorate with rosemary.



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LILLET MANDARIN FIZZ

»*This very fruity drink has a hint of golden autumn and oriental flavours. Its colours are reminiscent of the catwalks that Marie Nasemann calls her home and the various flavours complement her countless talents.*«

5CL LILLET ROSÉ
2 CL FRESH LEMON JUICE
0,5 CL FENTIMANS
SUGAR SYRUP
FENTIMANS CLEMENTINE &
SEVILLE ORANGE
CINNAMON & SAGE TO GARNISH

Shake Lillet, lemon juice and sugar syrup with ice and sieve into a longdrink glass filled with ice. Fill with clementine lemonade and decorate with sage and a pinch of cinnamon.