



BloOdy Philtre

A creation conceived as a dish in its own right, balancing acidity, smoked salt and umami.

The deliberate omission of Tabasco and Worcestershire sauce gives this twist its distinctive character, allowing Le Philtre's personality to shine through.

Recipe

Ingredients (ml)

- Le Philtre Vodka : 40
- Lemon juice : 15
- Chilli syrup : 20
- Salted soy sauce : 10
- Fresh Tomato Juice : 80
- Celery bitters dash : 2
- Smoked salt pinch : 1

Preparation

- Rim the glass with spiced salt
- Pour all ingredients into the large tin of your chilled shaker
- Perform a Cuban roll until the mixture is chilled
- Insert a clear ice stick into your glass, or simply add ice cubes
- Strain the mixture into the glass
- Add 3 drops of olive oil using a pipette

Equipment: Shaker, jigger, strainer, fine strainer, pipette. / **Garnish:** Spiced salt rim and a drop of olive oil.
/ **Glassware:** Simple tumbler / Luigi Bormioli top glass. / **ABV:** 11% / **Calories:** 190