

# International Cognac summit

Recipe created during  
the International Cognac Summit  
• January 2008 •



## SUMMIT

- 1 lime zest
- 4 thin slices of fresh ginger
- 40 ml (1 ½ oz.) VSOP Cognac
- 60 ml (2 oz.) traditional lemonade
- 1 long piece of cucumber peel

Glass: old-fashioned / rocks

Method: prepare directly in the glass

- ⦿ Place the lime zest and ginger slices in the glass.
- ⦿ Pour in 20 ml (3/4 oz.) of VSOP Cognac.
- ⦿ Lightly press the lime and ginger 2 to 3 times using a pestle.
- ⦿ Half fill the glass with ice.
- ⦿ Stir well for 5 seconds using a bar spoon.
- ⦿ Pour in 20 ml (3/4 oz.) of VSOP Cognac.
- ⦿ Add 60 ml (2 oz.) of traditional lemonade and the cucumber peel.
- ⦿ Stir well for 5 seconds using a bar spoon.

Serve immediately. Enjoy!

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