Pomì
O Così. O Pomì.

Fizzy-revised Classic Bloody Mary



Preparation time: 25 min
Difficulty: Hard

Ingredients

- Celery: 1 stalk
- Extra Virgin Olive (EVO) Oil: 1 tbsp
- Lemon Juice: 1/2
- Lime: 1 little slice
- Salt/Pepper: to taste
- Tabasco Sauce: 1 drop
- Vodka: 1 parte
- Worcester Sauce: 2 sprays

Preparation

Mix all the ingredients in a siphon. Take a Martini cup and carbonate the cocktail into it, in order to obtain a nice, red fizz. Decorate with the celery stalk and a slice of lime.

For this recipe we used:

Passata 3 parts

