

BLOODY MARY WITH CHARCOAL SEA SALT FOAM

BRAS
DEL
PORT
DESDE 1900

Recipes



Beverage



1 serving



5 minutes



Low difficulty

PREPARATION

1. Put a good amount of ice cubes in a large glass.
2. Pour the vodka, controlling the amount so that it is not too strong, and continue pouring the lemon juice, a pinch of the [Bras del Port Eco sea salt](#), the pepper, some drops of the Worcestershire sauce and the Tabasco sauce.
3. Mix everything well using a rod or an elongated spoon and fill with tomato juice.
4. Take a wide glass or tube and decorate the edge with the [Bras del Port Sea Salt Foam with Charcoal](#).
5. Add a piece of celery and a slice of lemon and serve it cold.

Ingredients (1 serving):

- Ices cubes
- 40 ml vodka
- 150 ml tomato juice
- 15 ml lemon juice
- Worcestershire sauce
- Tabasco sauce
- Ground black pepper
- [Bras del Port Eco fine sea salt](#)
- [Bras del Port Charcoal Sea Salt Foam](#)