

## French 75 Cocktail



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



60 min.

SERVINGS



8

CALORIES



114 kcal

BEVERAGE

DRINK

### Ingredients

- ☐ 750 ml well-chilled champagne
- ☐ 0.5 cup hendrick's gin dry english (preferably gin)
- ☐ 3 tablespoons juice of lemon fresh
- ☐ 8 servings lemon zest julienned
- ☐ 0.3 cup sugar
- ☐ 0.3 cup water

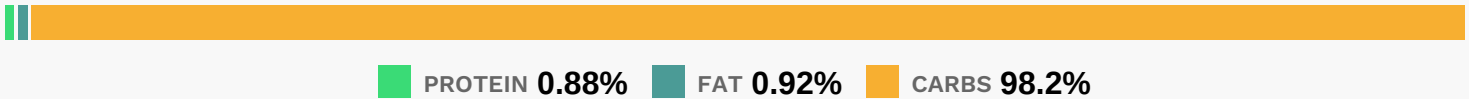
### Equipment

- ☐ sauce pan

# Directions

- ☐ Heat sugar and water in a small heavy saucepan over medium heat, stirring, until sugar has dissolved. Cool.
- ☐ Combine syrup with gin and lemon juice. Chill until cold.
- ☐ Add 2 tablespoons gin mixture to each Champagne flute. Slowly top off with Champagne.
- ☐ Gin syrup can be chilled up to 1 day.

## Nutrition Facts



## Properties

Glycemic Index:10.64, Glycemic Load:5.82, Inflammation Score:-3, Nutrition Score:0.77478261316276%

## Flavonoids

Eriodictyol: 0.27mg, Eriodictyol: 0.27mg, Eriodictyol: 0.27mg, Eriodictyol: 0.27mg Hesperetin: 0.81mg, Hesperetin: 0.81mg, Hesperetin: 0.81mg, Hesperetin: 0.81mg Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

## Nutrients (% of daily need)

Calories: 113.89kcal (5.69%), Fat: 0.04g (0.06%), Saturated Fat: 0g (0.01%), Carbohydrates: 9.81g (3.27%), Net Carbohydrates: 9.78g (3.55%), Sugar: 9.54g (10.6%), Cholesterol: 0mg (0%), Sodium: 7.34mg (0.32%), Alcohol: 11g (100%), Alcohol %: 10.51% (100%), Protein: 0.09g (0.18%), Vitamin C: 2.43mg (2.95%), Potassium: 88.88mg (2.54%), Magnesium: 9.82mg (2.45%), Iron: 0.39mg (2.17%), Phosphorus: 15.1mg (1.51%), Vitamin B6: 0.02mg (1.09%)