

CHAMOMILE COLLINS



EMPRESS 1908

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Elevate the classic Collins cocktail with the delicate & delightful addition of chamomile tea.

Garnish with dried chamomile flowers for the perfect seasonal touch! Recipe by Empress 1908 Gin Brand Ambassador, Tracey Eden.

INGREDIENTS

1½ OZ	EMPRESS 1908 GIN
1 OZ	FRESH LEMON JUICE
1 OZ	CHAMOMILE TEA SYRUP
	SODA WATER (TO TOP)
	LEMON WHEEL

METHOD

Shake the gin, lemon juice and chamomile syrup on ice. Strain into a chilled collins glass on fresh ice. Top with soda water, and garnish with a lemon wheel and/or dried chamomile flowers.

