

EMPRESS 1908

DATE FOR THE HOLIDAYS

Elevate your next wintery date night with this sophisticated sip. The key to its luxurious flavour lies in the bay leaf, brown sugar & date syrup!

INGREDIENTS

2 OZ	EMPRESS 1908 GIN
¼ OZ	FINO SHERRY
¾ OZ	BAY LEAF/DATE BROWN SYRUP
½	LEMON JUICE
	BAY LEAF

METHOD

To create the syrup, combine 1 cup brown sugar and 1 cup water in a small saucepan over medium heat. Once combined, add 4-5 sliced, pitted dates and 3-4 bay leaves. Simmer 10-15 minutes on low heat. Cool, strain, and store in a sealed container. To make the cocktail, shake ingredients on ice, and fine strain into a martini glass. Garnish with a bay leaf.



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