

EMPRESS 1908

STARRY NIGHT GRANITA

@foodie_renee's spectacular Starry Night Granita features fresh-picked orchard pear, violet syrup, a touch of honey and orange zest. It's the perfect way to celebrate harvest season!

INGREDIENTS

2 OZ EMPRESS 1908 GIN

10 OZ VIOLET SYRUP

1 DROP FLORAL BITTERS

1 TSP HONEY

1½ CUP ICE CUBES

RIPE PEAR, PEELED &
CHOPPED

ORANGE ZEST

See next page for method.

EMPRESS 1908

STARRY NIGHT GRANITA

The spectacular Starry Night Granita features fresh-picked orchard pear, violet syrup, a touch of honey and orange zest. It's the perfect way to celebrate harvest season!

METHOD

Add the pear, honey and ½ cup ice cubes to a blender and blend until the mixture reaches slushy consistency. Set to the side and repeat steps with the gin, violet syrup, floral bitters and remaining 1 cup ice cubes. Layer into a glass, adding the pear mixture first, followed by the gin mixture. Garnish with orange zest, stir, and enjoy!



STARRY NIGHT GRANITA

