

EMPRESS 1908

SPICED ASIAN PEAR GIN-GIN

This spiced seasonal cocktail is certain to get you in the mood for the festivities ahead. Marrying the warm flavours of star anise, clove, and rosemary, the Spiced Asian Pear Gin-Gin by @takestwoeggs is a must-try this fall & winter!

INGREDIENTS

2 OZ	EMPRESS 1908 GIN
2 OZ	PEAR PURÉE
1 OZ	FRESH LEMON JUICE
1 OZ	SPICED SIMPLE SYRUP
	GINGER BEER (TO TOP)
	ROSEMARY SPRIG & STAR ANISE

See next page for method.

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METHOD

To make the spiced simple syrup, combine ½ cup water and ½ cup sugar in a saucepan with 3 rosemary sprigs, ½ oz whole cloves and 2 whole star anise. Stir until sugar dissolves, bring to a boil and simmer 10-15 minutes. Remove from heat, let cool for 30 minutes, strain and store in a sealed container. To make the cocktail, add the gin, pear purée, lemon juice and simple syrup to a shaker with ice. Shake, and strain into a rocks glass with fresh ice. Top with ginger beer and garnish with a rosemary sprig and star anise.



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