

EMPRESS 1908

BLOOD ORANGE & CLEMENTINE SOUR

Celebrate citrus season with @emilylaurae's vibrant sour packed full of all our favourite winter fruit. From blood oranges to clementines, this recipe is a must-try for any citrus-lover.

INGREDIENTS

2 OZ	EMPRESS 1908 GIN
1 OZ	HONEY SYRUP
1 OZ	BLOOD ORANGE JUICE
1 OZ	CLEMENTINE JUICE
1	EGG WHITE
	BLOOD ORANGE SLICE

METHOD

Add all the above ingredients into a shaker and shake for 30 seconds until chilled and frothy. Strain into your serving glass and top with a thin blood orange slice that sits on top of the frothy top with a cocktail stick. Enjoy!



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