

EMPRESS 1908

BLUE GROTTO

With a turquoise hue as fresh as the cocktail's flavour, the 'Blue Grotto', created by @cooking_with_wine, is a must try!

INGREDIENTS

2 OZ	EMPRESS 1908 GIN
1½ TSP	SIMPLE SYRUP
1 TBSP	MINCED FRESH GINGER
½	LARGE CUCUMBER

METHOD

Finely grate the cucumber into a bowl. Once grated, strain the pulp and juice through a cheesecloth or a clean tea towel and wring the cucumber juice from the pulp. Add 1½ oz of cucumber juice, Empress 1908 Gin, simple syrup, and minced ginger to a shaker with ice. Shake vigorously, then pour straight up through a fine mesh cocktail strainer into a Nick & Nora glass. Garnish with a cucumber wheel.



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