

# EMPRESS 1908

## FLOWER POWER SOUR

*Celebrate the arrival of spring with @thekitchenmccabe's Flower Power Sour. Featuring elderflower liqueur, a homemade Flower Trio Syrup and garnished with fragrant edible blooms, this flowery creation is the perfect springtime tipple!*

---

### INGREDIENTS

1½ OZ	EMPRESS 1908 GIN
½ OZ	ELDERFLOWER LIQUEUR
½ OZ	FLOWER TRIO SYRUP
½ OZ	FRESH LEMON JUICE
1	EGG WHITE
	FRESH EDIBLE FLOWERS

---

*see next page for method.*

*empressgin.com  
@Empress1908Gin*

# EMPRESS 1908

## FLOWER POWER SOUR

*Celebrate the arrival of spring with @thekitchenmccabe's Flower Power Sour. Featuring elderflower liqueur, a homemade Flower Trio Syrup and garnished with fragrant edible blooms, this flowery creation is the perfect springtime tippie!*

---

### METHOD

*Add gin, elderflower liqueur, syrup\*, lemon juice, and egg white to a cocktail shaker and dry shake for 20 seconds. Add ice and shake for another 30 seconds. Strain into a coupe glass and float flowers on top of the foam.*

*\*For the syrup, place 1 cup granulated sugar, 1 cup water, ¼ cup dried hibiscus flower, 2 tbsp dried rose petals, 2 tbsp dried lavender buds in a saucepan and slowly bring to a boil, stirring until sugar is dissolved. Reduce heat to medium and simmer gently for 10 minutes. Remove from heat and let sit until cooled. Strain before using.*



FLOWER POWER SOUR

