

EMPRESS 1908

RASPBERRY FIZZ FLOAT

@whiskfullyso combines all our favourite flavours in their latest "grownup" ice cream float. Featuring sweet raspberry, vanilla ice cream, and of course, Empress 1908 Gin, the Raspberry Fizz Float will become your new favourite warm-weather treat!

INGREDIENTS

1½ OZ	EMPRESS 1908 GIN
1 CUP	RASPBERRIES
3 TBSP	GRANULATED SUGAR
1 TBSP	WATER
6-8	MINT LEAVES
⅓ OZ	LEMON JUICE
2 SCOOP	VANILLA ICE CREAM
4-6 OZ	SODA WATER
	RASPBERRIES & MINT

See next page for method.

*empressgin.com
@Empress1908Gin*

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METHOD

Combine the raspberries, sugar, and water in a small saucepan, and bring to a simmer over low heat, mashing the berries until thickened. Strain through a fine sieve into a cocktail shaker filled with ice and discard seeds. Add gin, lemon juice, and mint leaves, then shake to combine. Strain into a tall glass, then add the scoops of ice cream, and top with soda. Garnish with raspberries and mint. Enjoy!



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