

# EMPRESS 1908

## WINTER BLUES

*It's impossible to feel the winter blues after taking a sip of this delightful cocktail. With a unique array of flavours and a colour palate that speaks to the prettiest winter hues, @thekitchenmccabe's creation will have you falling in love with the season!*

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### INGREDIENTS

1 OZ	EMPRESS 1908 GIN
½ OZ	COLD WATER
¼ TSP	BUTTERFLY PEA FLOWER POWDER
2 TSP	LAVENDER SYRUP
1 TBSP	CREAM
¼ OZ	LIMONCELLO
¼ OZ	ELDERFLOWER LIQUEUR
1 TBSP	GINGER LIQUEUR

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*See next page for method.*

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### METHOD

*To create the blue layer, add ½ oz Empress 1908, cold water, pea flower powder, lavender syrup and cream to a shaker with ice and shake well. Strain into a tumbler over fresh ice. To create the purple layer, add the remaining ½ oz Empress 1908, limoncello, elderflower liqueur and ginger liqueur to a clean shaker and shake with ice. Layer into the tumbler, garnish and enjoy!*



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EMP  
1908

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