

EMPRESS 1908

RASPBERRY LYCHEE SPRITZ

If you're in the mood for something fruity, @cooking_with_wine's Raspberry Lychee Spritz might just be the answer. Sweet lychee, tangy raspberry and a topping of bubbles are the star ingredients in this delicious spring recipe.

INGREDIENTS

1½ OZ	EMPRESS 1908 GIN
½ OZ	CHAMBORD
¼ OZ	RASPBERRY PUREE
¼ OZ	LYCHEE JUICE
1 TSP	SIMPLE SYRUP
2 OZ	PROSECCO

See next page for method.

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METHOD

Begin by preparing your puree and juice. Peel and de-seed your lychees (about 1 dozen lychee) and process in a blender. Remove the pulp to a fine mesh strainer or cheesecloth and extract as much juice as possible. Set aside. For the raspberry puree, simply blend the raspberries (approx 1 pint) until smooth, then pass through a fine mesh strainer to make sure there are no seeds in the puree. In a shaker, combine the Empress 1908 Gin, Chambord, raspberry puree, lychee juice, and simple syrup with ice. Shake vigorously for 20 seconds. Pour the mixed cocktail into a tall glass filled three-quarters with crushed ice. Top the drink with Prosecco and serve.



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