

# EMPRESS 1908

## EMPRESS STRAWBERRY RHUBARB

*We can't think of a better summer pairing than strawberry and rhubarb... Pairing two of our favourite warm weather flavours with Empress 1908 Gin, the talented @twolovesstudio helps us celebrate our 5th birthday in style!*

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### INGREDIENTS

1½ OZ	EMPRESS 1908 GIN
2	FRESH STRAWBERRIES, CHOPPED
½ CUP	FRESH GRAPEFRUIT JUICE
1½ OZ	STRAWBERRY RHUBARB SYRUP
½ OZ	ORANGE LIQUEUR
	SODA TO TOP

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### METHOD

*See next page for method.*



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### METHOD

*In a cocktail shaker, add strawberries and muddle. Add grapefruit juice, syrup and orange liqueur. Shake with ice. Fill a hurricane cocktail glass with crushed ice  $\frac{3}{4}$  full. Strain the cocktail into the glass. Add a small amount of soda water to the top of the ice. Add more crushed ice on top, then slowly pour Empress 1908 over the ice for that gorgeous layered effect. Serve with a sliced strawberry for garnish and a straw for mixing and sipping! \*For the syrup, add 400g Frozen Strawberries, 200g Fresh Rhubarb (sliced), 1 cup Sugar,  $\frac{1}{2}$  cup Grapefruit Juice, and  $\frac{1}{2}$  cup Water to a saucepan and mix. Bring to the boil and simmer for 20 mins stirring occasionally. Allow to cool slightly and strain with a sieve. Store in a jar in the fridge and allow to chill before using.*

EMPERESS STRAWBERRY RHUBARB

