

EMPRESS 1908

FLORAL CLUB

Our friends of @gin.loving.couple bring us a showstopping cocktail from Germany to celebrate World Gin Day. Marrying Empress 1908 with delicate floral notes and the most perfect foamy layer, this sip is sure to wow a crowd!

INGREDIENTS

1½ OZ	EMPRESS 1908 GIN
½ OZ	DRY VERMOUTH
¼ OZ	CRÈME DE VIOLETTE
¼ OZ	LAVENDER SYRUP
¾ OZ	LIME JUICE
1	EGG WHITE

METHOD

Shake all ingredients without ice for about 20 seconds. Add ice and shake again until well chilled. Strain into a coupe glass and garnish with a lavender sprig.



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