

JASMINE SOUR



EMPRESS

1908

CUCUMBER
LEMON GIN

JASMINE SOUR

Silky and graceful with subtle complexity, our Jasmine Sour makes for an exquisite sip reminiscent of afternoon tea.

INGREDIENTS

- 2 OZ EMPRESS 1908
CUCUMBER LEMON
 - ¾ OZ JASMINE SYRUP
 - ¾ OZ FRESH LEMON JUICE
 - 1 OZ EGG WHITE
 - JASMINE BLOSSOMS
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METHOD

Add all ingredients to a shaker tin and dry shake (without ice). Add ice to tin and shake again to chill. Double strain into cocktail glass and garnish with dried jasmine blossoms.

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