

ROSE COLORED GLASSES



# EMPRESS 1908

## ROSE COLORED GLASSES

*Catch a glimpse of the tropics with @thesocialsipper's delectable mix of rich coconut, warm cardamom spice, and lime!*

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### INGREDIENTS

1½ OZ	EMPRESS 1908 ELDERFLOWER ROSE GIN
1 OZ	FRESH LIME JUICE
1 OZ	HONEY SYRUP
1 OZ	COCONUT MILK CARDAMOM POD TOASTED COCONUT, FOR RIM EDIBLE FLOWERS & SAGE, FOR GARNISH

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### METHOD

*Toast shredded coconut on a saucepan over low heat, stirring constantly, until golden brown. Drizzle honey syrup on the rim of a coupe glass. Sprinkle with toasted coconut until coated. Add cardamom pod to a cocktail shaker. Muddle to crush the pod and crack some of the seeds. Add Empress Elderflower Rose Gin, lime juice, honey syrup, coconut milk and ice to the shaker. Shake until chilled. Strain into prepared coupe glass. Garnish with edible flowers and sage.*

*[empressgin.com](http://empressgin.com)  
[@Empress1908Gin](https://www.instagram.com/Empress1908Gin)*