

Gin Fizz de Lévis

Recipe for 1 cocktail



Description

A perfect drink for your apéro

Note

Squeeze an orange zest.....

Ingredients

Cocktail

- 0.50 Oz Lemon juice
- 0.50 Oz orange & rosemary syrup
- 1 Oz Kepler K Gin
- 2 Oz 1642 tonic
- 1 Oz Egg white

Orange & rosemary syrup

- 2 Unit(s) orange
- 300 Gr Sugar
- 500 Ml Water
- 1 Sprig(s) Rosemary

Preparation

Cocktail

Place a sprig of rosemary on a wooden board.
With a torch, burn it and cover it with your glass.
In a shaker, pour all the ingredients out, except the Tonic.
Make a dry shake for 8 to 10 seconds.
Add ice and shake well for 8 to 10 seconds.
Strain into a Fizz glass.
Add the rosemary ice.
Top with the 1642 Tonic.
Stirr gently with a mixing spoon.
Cheers !

Orange & rosemary syrup

Prepare oranges: Wash oranges well. Finely grate the zest without reaching the white (bitter) part. Then squeeze the oranges to extract the juice.

Heat the mixture: In a saucepan, combine the water, sugar, orange zest, juice and rosemary sprig. Heat over low heat, stirring gently, until the sugar has dissolved. Bring to the boil, then simmer for 10-15 minutes over medium heat.

Filter and bottle: Remove the pan from the heat and allow to cool slightly. Strain the syrup through a fine sieve or clean cloth. Pour into a clean, airtight bottle.

Cocktails glasses



Fizz glass

Method of preparation



Shaker