

## LEMON GINGER & HONEY

# Lemon Ginger Honey Flip



### INGREDIENTS


- 30mL SHOTT Lemon Ginger & Honey
- 45mL Dry Gin
- 30mL Grand Marnier
- 30mL Lemon Juice
- 20mL Egg White
- 15mL Sugar Syrup
- Dry Sparkling Wine
- Ice

**Garnish:** Lemon Peel

### METHOD

1. Fill a glass with ice.
2. Add all of the ingredients into a Boston Shaker (excluding the sparkling wine).
3. Shake with no ice until the egg has emulsified.
4. Add the ice and shake again until the tin has frosted.
5. Double strain the cocktail into the ice filled glass.
6. Top with the sparkling wine & garnish with a twist of lemon.



 Alex Woodmass, Bartender, New Zealand