

STRAWBERRY BERGAMOT SOUR COCTKAIL

INGRÉDIENTS

Pour 1 portion(s)

Gin	**1,5**
Liqueur de Bergamote	**0,5**
Strawberry syrup or Strawberry liqueur	**1**
Lemon juice or Lime juice	**1**
Egg white	**1 cl**

PRÉPARATION

1. Add all ingredients to a shaker without ice (dry shake). This helps emulsify the egg white for that smooth, foamy texture.
2. Shake vigorously for 15 seconds.
3. Add ice to the shaker and shake again (wet shake) for another 15 seconds.
4. Strain into a chilled coupe glass.
5. Garnish with a strawberry slice or lemon zest, if desired.
6. **Category** — Cocktail / Aperitif
7. **Prep Time** — 5 minutes
8. **Difficulty** — Easy
9. **Flavor Profile** — Fruity, tart
10. **Yield** — ~ 4 oz (one serving)
11. Simmer 200g strawberries with 100g sugar and a splash of water.
12. Blend, strain, and chill.

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.