



STRAWBERRY BERGAMOT SOUR

Ingrédients - 1 Pers.

- Gin - 1.5 once / 45 ml
- Liqueur de Bergamote - 0.5 once / 15 ml
- Strawberry syrup or Strawberry liqueur - 1 once / 30 ml
- Lemon juice or Lime juice - 1 once / 30 ml
- Egg white - 1

Préparation

Instructions

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.

Additional Info

- **Category:** Cocktail / Aperitif
- **Prep Time:** 5 minutes
- **Difficulty:** Easy
- **Flavor Profile:** Fruity, tart
- **Yield:** ~ 4 oz (one serving)

Source

View the original recipe on Instagram

Pro Tip

Homemade Strawberry Syrup (optional but recommended):

- Simmer 200g strawberries with 100g sugar and a splash of water.

- Blend, strain, and chill.

Strawberry Bergamot Sour A fruity and slightly tart cocktail — perfect for an elegant aperitif or summer evening. In her video, Katya uses strawberry syrup but you can use a strawberry liqueur instead if you want.

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