

Empress Pear Rosemary

Ingredients

2 oz Empress 1908 Gin

1 oz pear nectar or pear juice

1/2 oz fresh lemon juice

1/2 oz simple syrup (you can adjust to taste)

A sprig of fresh rosemary

Ice

Club soda (optional, for a lighter drink)

Pear slice and additional rosemary sprig for garnish

Cocktail?



Instructions

Prepare the Rosemary: Take a sprig of rosemary and clap it between your hands or lightly muddle it in the glass to release the oils and aroma.

Combine Ingredients: In a cocktail shaker, combine the Empress 1908 Gin, pear nectar, fresh lemon juice, simple syrup, and the prepared rosemary sprig.

Add Ice and Shake: Fill the shaker with ice and shake the mixture vigorously for about 15-20 seconds. This not only chills the drink but also infuses the rosemary flavor into the cocktail.

Strain: Strain the mixture into a glass filled with ice. A highball glass or a large wine glass works well for this cocktail.

Top with Club Soda (Optional): If you prefer a lighter drink, top it off with a splash of club soda.

Garnish: Garnish your cocktail with a fresh pear slice and a sprig of rosemary. The pear adds a sweet, fruity note, while the rosemary enhances the drink's aroma.

Serve: Enjoy your Empress Pear Rosemary Cocktail, a drink that perfectly balances the floral notes of the gin with the sweetness of pear and the herbal touch of rosemary.

