

Emma Etoile: Garden Martini



INGREDIENTS

30ML GIN - 1½ TSP ELDERFLOWER LIQUEUR - 1½ TSP ROSE LIQUEUR - 25ML
APPLE JUICE - 125ML LAVENDER SYRUP - 125ML WATER - 25ML LEMON JUICE
- 125ML PASTEURISED EGG WHITES - 1TSP SOY LECITHIN - EDIBLE FLOWERS
TO GARNISH - ICE

METHOD

POUR THE GIN, ELDERFLOWER LIQUEUR, ROSE LIQUEUR AND ICE INTO A SHAKER AND SHAKE WELL. STRAIN THROUGH A FINE STRAINER INTO THE COUPE. TOP WITH THE APPLE JUICE. TO MAKE THE LAVENDER FOAM: COMBINE THE LAVENDER SYRUP, WATER, LEMON JUICE, EGG WHITES AND SOY LECITHIN IN A MIXING BOWL

AND STIR WELL TO COMBINE. USE AN ELECTRIC WHISK TO WHIP THE MIXTURE UNTIL IT FORMS STIFF PEAKS. CAREFULLY TRANSFER THIS MIXTURE INTO A PIPING BAG WITH A NOZZLE. TOP THE COUPE WITH THE LAVENDER FOAM AND FLOWERS TO GARNISH, AND SERVE.