
MORNING GLORY FIZZ



With Alcohol



Cold



Long drink



INGREDIENTS

- 4.5cl Scotch whisky
- 1cl lemon juice
- 1cl lime juice
- 2cl cane sugar syrup 1883
- 2cl egg white
- 4 dashes absinthe
- 8cl soda water

In the past few years, this recipe has enjoyed a revival in the world's best cocktail bars. It first appeared in 1882, in Harry Johnson's "New and Improved Bartender's Manual".

INSTRUCTIONS

Pour the whisky, juices, syrup, egg white and absinthe into a shaker. Fill with ice and shake vigorously for 10 seconds. Strain into a chilled tumbler without ice, top up with chilled sparkling water, and stir gently with a spoon. Decorate with a mint sprig, a brandied cherry and lemon peel.

ASSOCIATED SYRUP



CANE SUGAR 1883