HALLOWEEN COCKTAIL · 03

Midnight Cherry Sour

Based on the Amaretto Sour

Serves 1 · Nick & Nora or coupe glass · Ready in 5 minutes



INGREDIENTS

- 60ml amaretto
- 30ml fresh lemon juice
- 15ml black cherry syrup
- 1 egg white *
- Plenty of ice

To garnish

- Maraschino cherries (I use Luxardo)
- A strip of lemon peel

METHOD

1. Put the amaretto, lemon juice, cherry syrup and egg white in a cocktail shaker and shake without ice for 15 seconds to build the foam.
2. Add ice and shake again until frosty.
3. Strain into a chilled glass and garnish with the cherries and lemon peel.

* This one contains raw egg white. If any of your guests are pregnant, elderly or have a weakened immune system, give it a miss.

IMPORTANT NOTE

This recipe is provided for general information and inspiration only.

Ingredients and brands can change, so please always check labels and allergen information, and make sure it's suitable for you and your guests' dietary, medical or other requirements, seeking professional advice where needed.

The Midnight Cherry Sour contains raw egg white, so if any of your guests are pregnant, elderly or have a weakened immune system, give this one a miss.

You are responsible for safe food handling, preparation and serving. Please drink responsibly.

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