



PISCO SOUR COCKTAIL

This deliciously sweet, sour and smooth cocktail uses egg white to give a lovely frothy top. Add a few sprigs of mint, fresh chilli or orange peel, or simply use the syrup from a jar of Morello cherries to finish.

Prep time 5-10 minutes | Cook Time 5 minutes | Serves 2

1 Clarence Court Burford Brown egg, separated
(you will only need the egg whites for the recipe so save
the yolks to make fresh pasta dough or to add to an
omelette)
200g golden caster sugar
200ml water

50ml Pisco
50ml fresh lime juice
A large handful of ice
Angostura bitters
Lime slice to serve

Start by making the syrup. Place the sugar and water in a small saucepan and bring to the boil, stirring until the sugar dissolves.

Add your flavourings and allow to cool. Feel free to flavour your syrup with whatever you fancy: just add a few sprigs of mint, fresh chilli or orange peel to the syrup as you're making it, or simply use the syrup from a jar of morello cherries instead.

To make the cocktail, add 30ml of the cooled syrup to a cocktail shaker with the Pisco, lime juice, egg white and a large handful of ice.

Shake well and pour into 2 'Old Fashioned' glasses or champagne saucers. Serve with a slice of lime and a few drops of bitters.



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