Blush Bloom

Ingredients

2 oz. Butterfly Pea Flower Gin

.5 oz. Elderflower Liqueur

1.5 oz. White Peach Purée

.75 oz. Lemon Juice

1 Dash Salt

Instructions

Step 1 – 1. Chill a coupe glass in the freezer for at least 10 minutes.

Step 2 – 2. Add butterfly pea gin, elderflower liqueur, white peach purée, fresh lemon juice, salt, and optional simple syrup to a cocktail shaker.

Step 3 – 3. Fill the shaker with ice.

Step 4 – 4. Shake hard for 10–12 seconds, until the shaker feels very cold.

Step 5 – 5. Double strain into the chilled coupe.

Step 6 – 6. Garnish with a thin peach slice and an expressed lemon peel. Serve immediately.

Notes

Garnish
Finish **Blush Bloom** with:
• **Thin peach slice** — adds a soft, romantic look and reinforces the white peach flavor.
• **Expressed lemon peel** — brightens the aroma and keeps the floral notes feeling fresh instead of perfumey.
For a more polished presentation, float the peach slice gently on the surface or rest it along the rim with the lemon peel curled beside it.

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