

Crimson Drift



Ingredients



1.5 oz. Francis Ford
Coppola's Ada Lovelace
Gin

0.75 oz. St. Germain
Elderflower Liqueur

0.25 oz. Simple Syrup

0.5 oz. Lemon Juice

1 Egg White

1-2 oz. Francis Ford
Coppola's Diamond Claret
Wine

Instructions



Step 1 – Combine the gin, elderflower liqueur, simple syrup, freshly squeezed lemon juice, and egg white in a metal cocktail shaker. Shake with the metal coil from for 15 to 20 seconds.

Step 2 – Add ice to the shaker and shake vigorously for another 15 to 20 seconds. Strain into an empty shaker with no ice and shake vigorously for 15 to 20 seconds more.

Step 3 – Transfer the mixture to a tall glass with ice, and finish the drink off by pouring Diamond Claret over the back of a bar spoon over the center of the glass. Given its weight, the wine will automatically sink below the foam to create that pretty ombre layered effect. Serve immediately.



QueenBeeMixology.com

@QueenBeeMixology