Pear in Bloom

Ingredients

1.75 oz. Vodka

.5 oz. Pear puree

.5 oz. Fresh Lemon Juice

.25 oz. Elderflower Liqueur

.25 oz. Simple Syrup

1 Dash Salt

Instructions

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

Step 2 – 2. Add vodka, pear purée, fresh lemon juice, elderflower liqueur, and simple syrup to a cocktail shaker.

Step 3 – 3. Fill the shaker with ice.

Step 4 – 4. Shake briskly for 15-20 seconds, until the shaker feels very cold.

Step 5 – 5. Double strain into the chilled martini glass for a clean, lighter finish.

Step 6 – 6. Garnish and serve immediately.

Notes

Garnish
Choose one garnish to keep the presentation intentional and elegant:
• **Thin pear slice** — reinforces the pear flavor and gives the glass a soft, refined look.
• **Expressed lemon twist** — adds a bright citrus aroma that keeps the cocktail feeling fresh.
• **Tiny edible white flower** — nods to the elderflower and gives the drink a delicate “in bloom” finish.

QueenBeeMixology.com

@QueenBeeMixology