Watermelon Velvet

Ingredients

2 oz. Pisco

.75 oz. Fresh Lime Juice

.75 oz. Watermelon Juice

.5 oz. Cointreau Liqueur

1 Egg White

Instructions

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

Step 2 – 2. Add pisco, fresh lime juice, watermelon syrup, Cointreau, egg white, and basil leaves to a cocktail shaker.

Step 3 – 3. Dry shake (no ice) briskly for 12–15 seconds to build foam.

Step 4 – 4. Fill the shaker with ice.

Step 5 – 5. Shake again until well chilled, about 10–12 seconds.

Step 6 – 6. Double strain into the chilled coupe glass.

Notes

Garnish

Choose one garnish to keep the presentation polished and intentional:
Slapped basil leaf — fresh aroma and a clean, modern look.
Thin watermelon triangle — playful, but still elegant in a coupe.
3 drops aromatic bitters on the foam — adds a subtle aromatic finish (optional swirl with a pick).

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