



Brookie's

A Slower Clover

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Glass: Coupe

Garnish: Drops of Peychaud's Bitters

Method: Dry shake egg white & shake with ice. Double strain into glass.

Ingredients:

30ml Brookie's Dry Gin

30ml Brookie's Slow Gin

15ml Lillet Blanc Aperitif

22ml Lemon Juice

22ml Sugar Syrup

5x Raspberries

1x Egg White

created by @themezclub