

PISCO SOUR

Last Modified: 12/10/2014

MAKE: 3 Min

F EASY

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
2 ~ 3	Oz	Pisco	
3/4	Oz	Simple Syrup	
1	Oz	Fresh Lime Juice	
1	Large	Egg White	Raw
1	Dash	Angostura Bitters	
OR			
1	Dash	Amargo Bitters	

PREPARATION

NOTE	If you are antsy, use a Pasteurized Egg.
FACTOID	The unaged Grape Brandy makes for a drink that has a character that is distinct from its other Sour cousins—it's lightly floral and fresh. The addition of an Egg White makes the drink creamy and luscious.
1	Combine Pisco, Lime Juice, Simple Syrup, and Egg White in a cocktail shaker without Ice and seal. Shake vigorously until the Egg White is foamy, about 10 seconds. Add Ice into the shaker and shake again very hard until well-chilled, about 10 seconds. Strain into a chilled cocktail glass; dash the Bitters atop the Egg-White Foam.