



TENGU SAKE 天狗

GRAPREFRUIT FIZZ

An excellent, foamy, tart and refreshing summer serve. The grapefruit intensifies the huge citrus character of the Wa while the chickpea water softens and lends body to the drink. The alluring blush of this cocktail means once you sell one you're sure to sell a dozen.

Ingredients

50ml Wa Gin

25ml pink grapefruit juice

17.5ml sugar

5ml lemon

20ml chickpea water/ egg white



Method

Add all the ingredients to a Boston shaker and dry shake to get the chickpea water foaming. Add ice and shake hard. Pour over fresh ice into a Rocks glass and garnish with a wedge of pink grapefruit.

Check out the video for this cocktail as well as our other spirits & cocktails at <http://www.tengusake.com/spirits>

Tengu Sake

www.tengusake.com

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