

Burgundy Sour

- 1 white of Egg
- 20ml fresh Lemon juice (1/2 lemon)
- 20ml of sugar syrup (*)
- 45ml of slightly malted Whisky
- 15ml **Joseph Cartron Guignolet de Bourgogne**

RECIPE: (*) dilute a volume of white sugar in a volume of water to obtain the syrup. Whip up the white of egg, the lemon juice and the sugar syrup in a shaker with an electric whip or a little hand whip. Add the Whisky then fill up with ice. Shake and filter in a chilled cocktail glass without ice. Pour the Guignolet de Bourgogne over the surface of the glass so that it falls very slowly to the bottom of the glass, then serve.

DECORATION: Decorate with lemon peel or a crystalized Cherry placed at the bottom of the glass.

Tasting Tip

A rich and unctuous cocktail, the Whisky adding a slightly smoky taste.

Created by Joseph Akhavan

