

Ramos Gin Fizz

Ingredients:

2 oz. Tanqueray Gin
1 oz. Double/ Heavy Cream
½ Egg White
½ oz. Fresh Lime Juice
½ oz. Fresh Lemon Juice
½ oz. Sugar Syrup (simple syrup)
3 ml. Orange Flower Water
A Slice of Lemon to garnish

Directions:

Shake all ingredients together with cubed ice for several minutes (original Ramos recipe calls for 12 minutes of shaking). Strain into a chilled highball glass and garnish with a slice of lemon.