

"ROSEDEVIL" HIBISCUS AND ROSE COCKTAIL



Glass Used: Champagne Flute

Recipe:

2 oz. Hendrick's Gin

2 oz. G. H. Mumm Cordon Rouge

2 bar spoons of Rose + Hibiscus Flower Extract by Wild Hibiscus Flower Co

0.5 oz. Lemon juice

Ice cubes

Combine all ingredients besides the G. H. Mumm and the garnish in a shaker tin. Add ice and shake. Strain through a fine strainer to a champagne flute. Top with approximately 2 oz. of the champagne. Squeeze lemon peel over the cocktail and drop it in (or attach to the glass rim).

Inspiration:

Since French 75 was the inspiration I didn't want to create something much different. I've decided to work with a G. H. Mumm Champagne to pay the French tribute. I went for Hendrick's gin for its floral and vegetal qualities. The missing link was the Rose + Hibiscus Flower Extract. It's very concentrated and a small amount gives enough sweetness and flavor to the whole cocktail. Lemon balances it out.