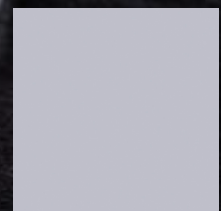




The Distinct Designs Studio Cocktail Collection

The Silver Salon
Inspired by FlexTones 523



The Silver Salon



Serve in a Nick & Nora or coupe glass

Ingredients

- ~ 2 oz London Dry gin*
- ~ ¾ oz fresh lemon juice
- ~ ¾ oz lavender simple syrup**
- ~ 1 egg white

Method

Combine all ingredients in a shaker without ice and dry shake vigorously for 15 seconds. Add ice and shake again for 15 seconds. Double strain through a fine mesh strainer into a chilled coupe or Nick & Nora glass. Garnish with an expressed lemon peel laid across the foam or a small sprig of fresh lavender.

Make it a mocktail! Alternate Ingredients

- ~ 2 oz non-alcoholic gin*
- ~ ¾ oz fresh lemon juice
- ~ ¾ oz lavender simple syrup**
- ~ 1 oz aquafaba (the liquid from a can of chickpeas)

Notes:

Aquafaba foams better than egg white in a lot of cases, so the mocktail can end up with an even silkier top.

*Seedlip Spice 94 or Monday Gin are both widely available and work beautifully here. If you don't want to buy a non-alcoholic spirit, you could also just add an extra ½ oz of lemon juice and ¼ oz more syrup and top with a splash of sparkling water — it'll be simpler but still lovely.

**To make the lavender syrup: Combine 1 cup sugar, 1 cup water and 2 tablespoons dried culinary lavender in a small saucepan. Heat until sugar dissolves, then let cool for 20 minutes. Strain and refrigerate — it keeps for about 2 weeks.