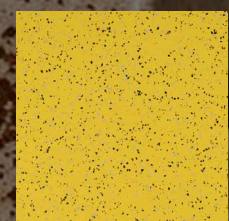


A photograph of a martini glass filled with a frothy, orange-colored drink, topped with a dusting of brown powder. The glass has a twisted stem and sits on a stone surface. Surrounding the glass are lemons, a bowl of honey, and a small bowl of brown powder. The background shows a blurred view of a beach and ocean.

The Distinct Designs Studio Cocktail Collection

The Suntini

Inspired by SpexTones 712



The Suntini



Serve in a chilled Martini glass

Ingredients

- ~ 2 oz London Dry Gin
- ~ 1 oz fresh lemon juice
- ~ 1/2 oz honey syrup (2 parts honey, 1 part warm water)
- ~ 1 egg white (or aquafaba*)
- ~ 1/8 tsp turmeric (start here, then add to taste)

For the speckled finish:

- ~ Cocoa powder sprinkled on top

Method

Combine gin, lemon juice, honey syrup, egg white and turmeric in a shaker without ice and dry shake vigorously for 20 seconds. Add ice and shake hard again for 15 seconds. Double strain through a fine mesh strainer into a chilled martini glass. Wait 30-45 seconds for the foam to firm up. Sprinkle cocoa powder on top for the dark flecks.

Make it a mocktail! Alternate Ingredients

- ~ 2 oz sparkling water or tonic
- ~ 1 oz fresh lemon juice
- ~ 1/2 oz honey syrup (2 parts honey, 1 part warm water)
- ~ 1 oz white grape juice
- ~ 1 egg white (or aquafaba*)
- ~ 1/8 tsp turmeric (start here, then add to taste)

For the speckled finish:

- ~ Cocoa powder sprinkled on top

Notes:

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