



# BARR HILL®



## BARR HILL GIN

# RAMOS GIN FIZZ

2 oz	Barr Hill Gin
0.5 oz	Fresh Lime Juice
0.5 oz	Fresh Lemon Juice
0.75 oz	Simple Syrup
1.5 oz	Cream
1	Egg white
5 drops	Orange Flower Water
top	Cold Seltzer

Combine other ingredients into mixing tin, shake without ice for 30 seconds, then shake hard with ice for 15.

Slowly strain into the Collins glass over the seltzer. It will fizz up, stop pouring when it almost reaches the top. Wait 30 seconds, now slowly pour the rest of what's in your shaker through the middle of the foam, the foam should slowly rise up over the glass.

No Garnish No Straw

You should get a foam mustache while drinking this drink

In a chilled empty collins glass pour in 1/4 (or 1/3 depending on the size of the glass) of the way up with COLD seltzer water.

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