



Peru



PISCO SOUR

INGREDIENTS:

For one Person:

- 60 ml Pisco
- 30 ml lime juice
- 20 ml sugar syrup
- 1/2 egg white
- 3 dashes Amargo Chuncho Bitters

PREPARATION:

Step 1:

Cut the lime in half and squeeze out the juice (or 30 ml lime juice).

Step 2:

Add Pisco (Peruvian grape brandy), lime juice, sugar syrup and the egg white in a cocktail shaker.

Step 3:

Add a hand full of ice cubes and shake strongly for at least 30 seconds.

Step 4:

Strain the content into a cocktail glass. Add a few drops of Cocktail Bitters to the egg white to give the Pisco Sour a spicy dimension.