

Aquavit Sour Cocktail

(fresh, fruity, spicy, herbal)

Prepared by
Michelin Star chef **MARC FOSH**

SERVES 1

4cl Hurtigruten
Premium Arctic
Aquavit

2cl strawberry
puree

3cl lemon juice

3cl simple syrup

2cl egg white

3 - 4 basil leaves

Garnish: Basil
leaves

Glass: Cocktail

A classic sour that we choose to make with Norwegian aquavit, along with flavours of strawberries and herbs to add a more Norwegian.

1. Chill the glass with ice.
2. Add all ingredients to a shaker, shake vigorously without ice first to create foam, then add ice and shake again.
3. Empty the glass of ice before double straining the drink into it.
4. Garnish with basil.

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