

The Lotus Cocktail

Prepared by
Michelin Star chef **M A R C FOSH**

SERVES 1

1 oz. Quarter Gin
(*Virgin Start Up
cupported UK
brand*)

1 oz. Italicus
Bergamot

1 oz. Lillet Blanc

2 dashes Fee
Bros. Lavender
Water

Garnish: Lemon
peel and edible
pansy

Glass: Rocks

1. Combine all ingredients into a mixing glass with cubed ice.
2. Stir for 20 revolutions.
3. Strain into a rocks glass with cubed ice.
4. Express a lemon peel over the top of the glass and discard.
5. Garnish with an edible pansy on top.

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