

## Taking Flight Cocktail

Servings: 1

Difficulty: Medium to Advanced

### Cocktail:

2 oz Stonecutter Spirits Gin

1 oz citrus shrub

.5 oz yellow chartreuse

1 oz melon puree

### Citrus Shrub:

3 limes

1 lemon

1 inch knob of fresh ginger (preferably white)

2 Tbsp honey (preferably orange blossom honey – lighter and delicate)

2 Tbsp super fine sugar

5 drops white balsamic

### Lemon Egg White Foam:

100 g / .45 cup of water

30 g / 2 Tbsp sugar

3 g gelatin leaf, silver strength 160 bloom / 5/8 tsp powder gelatin

20 g / 1 small egg white

100 g / .45 cup of lemon juice

### Garnish:

Maldon salt

Freshly ground pepper

3 melon balls

The logo for Jackson House Inn is displayed within a solid green square. The text "Jackson House Inn" is written in a white, sans-serif font, stacked vertically. "Jackson" is on the top line, "House" is on the second line, and "Inn" is on the third line.

### Prepare the Lemon Egg White Foam

Dissolve the 30 g of sugar and 3 g of gelatin by combining with 100 g of water. Warm until dry ingredients have dissolved. Chill syrup until cold. Combine this syrup with 20 g of egg whites and 100 g of lemon juice. Mix in an immersion blender and pour into a cold, one-liter whipping siphon. When ready, charge the siphon with 1 N2O cartridge and shake well. Test foam for consistency – it should have a velvety appearance, but too soft to hold a peak. If foam dissipates too quickly, charge siphon a second time.

\*\*Alternative to siphon approach:

Add 3/4 of 1 egg white in a Boston Shaker with all cocktail ingredients. Dry shake to froth egg whites. Shake vigorously for a good 1 minute. Add ice. Shake to a good chill. Use a normal strain to pour into a coupe glass.

### **Make the Citrus Shrub**

Zest and juice 3 limes into a bowl. Add the juice of 1 lemon. Grate 1 inch of fresh ginger into bowl. Add 2 Tbsp of honey and 2 Tbsp of super fine sugar. Mix all ingredients until sugar is dissolved. Add 5 drops of white balsamic and mix again. Refrigerate to allow flavors to come together.

**\*\***You can custom tailor this recipe to your liking! Add extra honey and sugar for more sweetness, and reduce the sugar and honey for more sourness. Your choice, no worries!

### **Make the Cocktail**

Make melon puree by pulsing 1 cup of very ripe melon in a blender until pureed. Refrigerate and reserve until ready. Combine 1 oz of the citrus shrub, 1 oz of the melon puree, 2 oz of Stonecutter Gin, and .5 oz of yellow chartreuse in a Boston Shaker. Stir with a bar spoon. Add ice. Shake modestly until you have a nice chill, and before the shaker frosts. Double strain into a chilled coupe glass. Top off with Lemon Egg White Foam. Garnish with skewered melon balls (we compress the melon to pack in the flavor), a pinch of Maldon salt, and a pinch of freshly ground pepper.

### **Tasting Notes**

This is a refreshing, sour gin cocktail – ideal for the hot summer days ahead. Believe it or not, the first thing that hits your taste buds is the flavor of fresh melon. Then follows a burst of Stonecutter's beautiful botanicals. Citrus overtones create a third wave of taste. Finally, experience the uniqueness of lemon egg white foam – the perfect texture combination of creaminess and light viscosity. Enjoy two if you have a layover!