



Mauresque

Yields: 1 cocktail

Total time: 5 minutes

When we think of French food, we usually pair it with wine, which we love to do, but we also enjoy a cocktail when we're drinking wine (when we're doing anything, really). A really fun cocktail to make (and drink) is the very cool and sophisticated Mauresque. This is a bright cocktail, famous for being sipped on terraces in the beautiful Marseilles and in little bistros in Paris. We use an egg white to create a velvety texture, and some pastis because they're French and delicious, and we like all sorts of pasties, too. This little cocktail gives you a chance to break out your fancy pants without breaking the budget or your brain on the cocktail.

Ingredients

- 1 ½ oz gin
- ¼ oz pastis
- ¾ oz lemon juice
- ½ oz orgeat
- Fresh dill
- ⅓ oz egg white
- Ice

Directions

- Drop a sprig of dill into your shaker and muddle it (leave some aside for garnish)
- Add the lemon juice, egg white to the shaker
- Add the pastis and orgeat to the shaker
- Add the gin to the shaker
- Shake vigorously
- Add ice to the shaker and shake again
- Let sit for a moment
- Shake and pour into a cocktail glass
- Garnish with dill
- Sip up the good life