## **AVION SOUR**

## **INGREDIENTS:**

1.5 parts Avión Reposado
5 part Lemon Juice
1 part Orange Juice
1 fresh Egg White
.25 part Agave Syrup
Orange Peel for garnish
Edible Flowers for garnish
Ice

## **METHOD:**

In a cocktail shaker add all ingredients. Put on a lid and dry shake without ice, about 20 seconds. Add a ice and shake again for about 20 seconds. Strain into a coupe glass and garnish with edible flowers.

## **TEQUILA SOUR**

**INGREDIENTS:** 

2 shots (90 ml) reposado Tequila 1 shot (45 ml) lime juice (freshly squeezed) ½ shot (22.5 ml) 'rich' sugar syrup (made with 2 parts sugar to 1 part water) ½ shot (22.5 ml) egg white

**METHOD:** 

Shake all ingredients with ice and strain into an ice-filled glass.

**OIVA** 

EQUIL

EPOSAD