

Maple and Thyme Whiskey Sour

Ingredients

50ml rye whiskey
25ml lemon juice
15ml maple syrup
2 dash orange bitters
1 egg white
2-3 sprigs of thyme

Garnish:

Sprig of thyme



Method

Muddle 2 long sprigs of thyme, the maple syrup and orange bitters in the bottom of your cocktail shaker. Add the lemon juice, whiskey and egg white and hard shake. Open the shaker, add a handful of ice and continue shaking until the mix is cold.

Double strain into a cocktail glass (we use a coupe or martini glass). Garnish with a small sprig of thyme. Sit back and enjoy!

Top Tip:

This recipe makes one cocktail - don't double up - make one at a time for the perfect frothy finish.