



Rhubarb and Custard Sour (Serves 2)

Ingredients

100ml Vanilla vodka
70ml Rhubarb syrup
50ml Lemon juice
50ml Aperol
2 Egg whites

Rhubarb Syrup:

500g Fresh rhubarb, sliced
400g Caster sugar
(This will make enough for several rounds!)

Garnish:

10 Dashes angostura bitters for garnish

Method

To make the rhubarb syrup, we add the rhubarb and sugar into a glass jar and leave to macerate for a couple of days, until the liquid has been drawn out. Strain and keep chilled.

To Serve:

Add ice to your cocktail coupe and leave to chill. Dry shake all of the cocktail ingredients together. Once the egg white has emulsified, add ice into the shaker, then shake again. Remove the ice from the cocktail coupe and strain your cocktail into the coupe.

Garnish with 5 drops of Angostura bitters circling around the border of the glass – drag a cocktail stick through the centre of the Angostura dot, to make heart shapes. Relax and enjoy your efforts!