



Triple Egg Pisco

****Makes 1 Serving****

1 egg white

3 3/4 ounces Chilean Pisco

3/4 ounce simple syrup

1 1/8 ounce fresh lemon juice

Angostura Bitters or Chilean Amargo Bitters

In cocktail shaker filled with ice, combine egg white, Pisco, simple syrup, and lemon juice. Cover, shake vigorously for 15 seconds, and strain into six-ounce cocktail glass. Top with a few drops of bitters.

Skewer three hard boiled quail eggs as a fun garnish!

