

EF COCKTAIL

GISELLE'S GRACE

Step into the haunting world of *Giselle* with the **Giselle's Grace cocktail**. This ethereal blend captures the tragic beauty of love, betrayal, and redemption, echoing the soul-stirring ballet set beneath the shadows of the moonlit forest.

INGREDIENTS:

- **2 oz Elderflower Liqueur** (*for a delicate, floral note representing Giselle's innocence and grace*)
- **1 oz Gin** (*symbolizing the strength of love and devotion*)
- **1 oz Lillet Blanc** (*for a light, bittersweet flavor, mirroring the ballet's tragic undertones*)
- **½ oz Fresh Lemon Juice** (*to add a bright contrast, reflecting the purity of Giselle's heart*)
- **A dash of Lavender Bitters** (*evoking the haunting beauty of the Wilis*)
- **Fresh Lavender sprig or a twist of Lemon Peel** *for garnish*

INSTRUCTIONS:

- 1. Prepare your glass:** Chill a coupe glass and lightly coat the rim with lemon juice, dipping it in sugar for an ethereal, sparkling touch.
- 2. Shake with elegance:** In a shaker filled with ice, combine elderflower liqueur, gin, Lillet Blanc, lemon juice, and lavender bitters. Shake gently to blend.
- 3. Strain and pour:** Strain the mixture into your chilled coupe glass.
- 4. Garnish:** Garnish with a fresh sprig of lavender or a lemon twist to symbolize Giselle's graceful spirit and the haunting allure of the forest.

CHEERS!
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THE RECIPE

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