



EF COCKTAIL

LOVE'S POISON

Transport yourself to the tragic romance of *Romeo and Juliet* with **Love's Poison**, a cocktail that embodies the sweet intensity and bitter fate of Shakespeare's most famous lovers. Crafted to reflect both the beauty and heartbreak of the story, each sip is filled with rich flavors of dark cherry and almond, softened by the delicate fragrance of lavender.

INGREDIENTS:

- **2 oz Amaretto** (*symbolizing the sweet yet doomed love between Romeo and Juliet*)
- **1 oz Black Cherry Liqueur** (*for a deep, dark fruit flavor, representing the tragic passion*)
- **1 oz Fresh Lemon Juice** (*to add a sharp, bittersweet note, reflecting the lovers' fate*)
- **½ oz Simple Syrup** (*to balance the tartness and add a touch of sweetness*)
- **A dash of Lavender Bitters** (*evoking the fragrance of youth and fleeting love*)
- **Fresh Cherries and a sprig of Lavender or Rosemary for garnish**

INSTRUCTIONS:

1. **Prepare your glass:** Chill a coupe glass and lightly coat the rim with lemon juice, then dip it in fine sugar to create a subtle sweetness.
2. **Shake the potion:** In a shaker filled with ice, combine amaretto, black cherry liqueur, lemon juice, simple syrup, and lavender bitters. Shake well to mix.
3. **Strain and pour:** Strain the cocktail into your chilled coupe glass.
4. **Garnish:** Drop a couple of fresh cherries into the drink, and garnish with a sprig of lavender or rosemary, symbolizing the beauty of their forbidden love.

CHEERS!
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