



EF COCKTAIL

BLUEBONNET BREEZE

As bluebonnets bloom and spring breezes ripple across Lake Austin, Ballet Austin's *Love's Gentle Spring* brings the season's magic to life onstage. Inspired by this renewal, the Bluebonnet Breeze cocktail captures the lake's sparkle and Texas' signature bloom in every refreshing, floral-infused sip.

INGREDIENTS:

- 2 oz Empress 1908 Gin (*for a natural blue hue*) or Blue Curaçao (*for a brighter blue*)
- 1 oz Fresh Lemon Juice
- 3/4 oz Elderflower Liqueur (*St. Germain*)
- 1/2 oz Honey Syrup (*equal parts honey and warm water*)
- 2 oz Sparkling Water or Topo Chico
- Fresh Blueberries & Lemon Wheel *for garnish*

INSTRUCTIONS:

1. **Prepare and Shake the Cocktail:** Fill a cocktail shaker with ice. Add gin* (or Blue Curaçao), lemon juice, elderflower liqueur, and honey syrup. Shake well until chilled.
2. **Strain and Pour:** Strain into a tall glass filled with ice.
3. **Add fizz:** Top with sparkling water (or Topo Chico) for a crisp, effervescent finish.
4. **Garnish:** Garnish with fresh blueberries and a lemon wheel.

**Pro Tip: If using Empress 1908 Gin, add it to your glass last, pouring slowly over the back of a spoon to create a stunning color gradient from deep blue to a soft lavender hue.*

CHEERS!
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THE RECIPE

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