STILL SPIRITS

RASPBERRY LEMON MERINGUE PIE

Crafted with our Top Shelf Raspberry Vodka flavouring and fresh lemon juice, each sip of this delectable Raspberry Lemon Meringue Pie Cocktail is packed with a burst of tart, juicy flavour, perfectly balanced by a meringue sweetness.

Ingredients

- 60 ml Top Shelf Raspberry Vodka Flavouring (pre-mixed as per label)
- 30 ml fresh lemon juice
- 20-30 ml simple syrup
- 1 Egg white
- ¼ cup Raspberries
- Ice
- Freeze-dried raspberry powder to garnish (optional)



Directions

1. Put the raspberries into a shaker and muddle them until roughly pureed.
2. Add the vodka, lemon juice, simple syrup, and egg white to the shaker. Shake vigorously to incorporate the ingredients and create foam.
3. Add ice to the shaker and shake well.
4. Strain into a glass and garnish with the freeze-dried raspberry powder.
5. Enjoy!