

Ramos Gin Fizz Kokteyl

Learn to make the classic Ramos Gin Fizz cocktail. This creamy New Orleans drink combines gin, citrus, egg white, and cream for a unique experience.

20	20	1	Medium
HAZIRLIK DK	TOPLAM DK	PORSIYON	ZORLUK

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Malzemeler

- 50 ml gin
- 25 ml heavy cream
- 10 ml fresh lemon juice
- 15 ml lime juice
- 12 ml sugar syrup
- 0.5 egg white
- 3 ml orange flower water
- 1 slice lemon
- 3 cube ice

Yapılış

- Prepare equipment and chill glass**

Place 1 Collins glass in the freezer to chill for 10 minutes. Add 3 ice cubes to a cocktail shaker to chill it while you prepare the ingredients.
- Combine liquid ingredients**

Add 50ml gin, 25ml fresh lemon juice, 15ml heavy cream, and 12ml simple syrup to the ice-filled shaker.
- Add egg white and aromatics**

Crack 0.5 egg white into the shaker, ensuring no shell pieces fall in. Add 3ml orange flower water.
- First shake without ice**

Remove ice from shaker and shake vigorously for 30 seconds without ice to emulsify the egg white. This dry shake creates the foam base.
- Second shake with ice**

Add fresh ice cubes back to the shaker and shake vigorously for 2-3 minutes until the mixture is well-chilled and frothy.
- Double strain into glass**

Remove the chilled glass from freezer. Double strain the mixture through both the shaker strainer and a fine mesh strainer into the Collins glass to remove ice chips and ensure smooth foam.
- Top and garnish**

Slowly pour 10ml soda water down the side of the glass to preserve the foam layer. Float 1 thin lemon slice on top and serve immediately.

?puçlar?

Use the freshest eggs possible and test them by placing in water - fresh eggs will sink while older eggs will float.

Chill your Collins glass in the freezer for at least 20 minutes before serving to keep the cocktail cold longer.

Shake vigorously and consistently - the traditional method requires continuous motion for several minutes to achieve proper emulsification.

Add the soda water last and pour it slowly to preserve the foam structure you've created through shaking.

Use freshly squeezed lemon juice rather than bottled for the best flavor and acidity balance.

Double-strain the mixture before adding soda to remove any ice chips or egg white chunks.

Choose a high-quality gin as it's the base spirit - London Dry gins like Tanqueray or Bombay Sapphire work particularly well.

Serve immediately after preparation as the foam will begin to collapse and ingredients may separate over time.