



Globally Inspired Flavor Solutions®

Aji Pisco Sour

Yield: 1 serving

INGREDIENTS	MEASUREMENTS
Aji Pepper Fresh Cut	1 Bar Spoon / 1 Teaspoon
Pisco	2oz
Dragon Fruit Syrup	1oz
Lemon Juice	1oz
Egg White	1 e
Angostura Bitters	3 Dashes
GARNISH	
Tiny Pepper, Dragon Fruit, Micro Flower	

PREPARATION

1. In a mixing glass, add egg white and lemon juice, dry shake (without ice) for about 10-15 seconds.
2. Once Egg White and Lemon Juice has emulsified or foamed up, add Pisco, Dragon Fruit Syrup, and Aji Pepper to the same mixing glass with ice.
3. Shake Well
4. Strain UP into a Coupe or Martini Glass
5. Add 3 drops of Bitters
6. Garnish

TO SERVE

Coupe or Martini Glass

TIPS

The longer the Dry Shake, the better. More foam will add a nice and smooth texture.