

# Pisco Sour

*The national drink of Peru – a drink that has a national holiday to celebrate its importance to Peruvians!*

240 ml Pisco (Quebranta)  
80 mls fresh lime juice  
80 mls sugar syrup  
1/2 – 1 egg white  
1 – 3 drops bitters (Peruvian Amargo Chuncho or Angostura bitters)



Pop the ingredients in a blender with a handful of ice  
Blend for 1 minute until thick and frothy  
Pour into short glasses  
Top each glass with 1-3 drops of bitters, making sure to allow the bitters to sit on top of the froth and avoid mixing them through the cocktail.  
Serves 4.

*\* Sugar syrup is made by heating equal quantities of sugar and water, and stirring until the sugar is dissolved. Cool before using.*