

The Pisco Sour

by Paul Mathes of Max Fish



A Little Background

The Pisco Sour is a classic Peruvian Cocktail dating back to the early 1900's. Pisco is a Peruvian Brandy with rustic, earthy qualities.

The egg white adds a very creamy, frothy texture. The Lemon Juice and simple syrup add a beautiful balance of sweet and sour.

The Pisco Sour is garnished with angostura bitters for aromatics. This Peruvian favorite is a great option for a margarita drinker. At the beginning you can taste the foamy head and the bitters and the drink gets better as it settles.

Pisco Sour Recipe

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1½ oz. Pisco

¾ oz. Simple Syrup

¾ oz. Lemon Juice

1 Egg White

Mount in a mixing glass with the egg white first. Dry shake then add ice and shake for an extended period. Strain into a chilled lowball and top with a bitters design.