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The ESTABLISHMENT

THE IMPRESSIONIST

Recipe on back of card >>

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The Impressionist

2 ounces gin (we use Prairie Gin)

1 ounce pear puree (recipe below)

1 ounce rosemary and clove simple syrup (recipe below)

.5 ounces fresh lemon juice

Top off with Prosecco

- Place all ingredients except for prosecco into a cocktail shaker with ice
 - Shake vigorously for 5-10 seconds
 - Strain into Double Old Fashioned glass filled with ice
 - Top with Prosecco (approx. 1 ounce)
 - Give a quick stir with a bar spoon to incorporate everything
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Pear Puree

- You may be able to find some frozen pear puree at your grocery store.
 - If you can't get frozen, grab a couple cans of pear halves and puree in blender.
 - Use all the pears and about half the liquid to start.
 - If the texture is not quite right, add a little more liquid (an ounce at a time).
 - You want puree to be fluid and not too thick.
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Rosemary / Clove simple syrup

Approximately 5 sprigs of rosemary (needles removed)

Approximately 6 whole clove pods (crushed or lightly muddled)

1 quart (32 ounces) Brown sugar(light or dark)

2 cups (16 ounces) Water

- Place all ingredients into a sauce pot and bring to a boil (stirring frequently)
- Let simmer for about 20-30 seconds and remove from heat
- Allow mixture to cool to room temperature (approx.1 hour)
- Once cooled. Strain through a fine mesh strainer or cheese cloth
- You're all set- ENJOY!