The ESTABLISHMENT

THE IMPRESSIONIST

Recipe on back of card

EstablishmentCHS.com
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

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.

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!