

TIFFANY & CO.

THE TIFFANY TWIST

INGREDIENTS

2 ounces champagne

1 ounce gin

½ ounce fresh lemon juice

Splash of honey or simple syrup

Splash of lychee juice (optional)

Drop of blue curaçao

DIRECTIONS

- Place a drop of blue curaçao on the bottom of your cocktail glass for a touch of Tiffany Blue®. If you don't have blue curaçao at home, consider using a drop of blue food coloring or a few blueberries.
- In a cocktail shaker, combine gin, fresh lemon juice and a splash of honey or simple syrup. Add optional lychee juice, if desired.
- Fill shaker with ice, cover and shake for about 20 seconds until outside of shaker is very cold.
- Strain cocktail through a strainer or a slotted spoon into your glass.
- Top with champagne and enjoy!

For the best results, pair with your favorite Tiffany barware essentials.



Tiffany 1837 Makers
Cocktail Jigger



Modern Bamboo
Cocktail Glass



Diamond Point
Cocktail Mixer