

# The Aviation

Is it a bird? Is it a plane? No, it's a cocktail!

*Fresh, floral and delicate, it's not an easy one to master but is a sure fire hit if done well.*

## Specs:

50ml (1 2/3oz) gin

10ml (1/3oz) maraschino liqueur

5ml (1/6oz) crème de violette

20ml (2/3oz) lemon juice

5ml (1/6oz) sugar syrup

A cherry to garnish

Lemon zest to express over the drink (optional)

## Equipment:

A jigger

A shaker tins

A hawthorn strainer

A fine strainer

A chilled coupe glass

## Method:

Add your ingredients to your shaker tin.

Fill your shaker tin with ice.

Seal the tins together, and shake as hard as you can.

Double strain using your hawthorn strainer to hold the ice back in the tin and pour through the fine strainer in to your chilled coupe.

Garnish with a rinsed, good quality cocktail cherry – if you don't have one, you can use a lemon twist instead.

## Suggested ingredients:

Go for a really classic London Dry, whatever solid one you have to hand – our house pour is *Tanqueray* but something like *Beefeater* or *Plymouth* would also work, or if you are using something craft-y err on the more savoury and vegetal side.

*Luxardo* is the go to for maraschino liqueur but if you don't have that just make sure you're using a high quality one which doesn't taste synthetic.

A lot of liqueur brands make a crème de violette now. Try *The Bitter Truth* or *Massanez* – something good quality as you'll really detect it if it's artificial tasting.