

EMPRESS 1908

TROPICAL SPRING PUNCH

Just in time for seasonal celebrations, we bring you the Tropical Spring Punch! Vibrant fruity flavours lend perfectly to sunny weather sipping. Original recipe by [@healthylittlepeach](#) on Instagram.

INGREDIENTS

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|-------|------------------------------|
| 2 OZ | EMPRESS 1908 INDIGO GIN |
| 2 OZ | PINEAPPLE JUICE |
| 2 TSP | COCONUT SYRUP |
| 1 OZ | CREAM OF COCONUT |
| ½ OZ | FRESH LIME JUICE |
| 1½ OZ | SODA WATER OR TONIC WATER |
| | PINEAPPLE SLICE |

METHOD

Simply add ice to a cocktail glass and begin building the layers. Add pineapple juice, lime juice, coconut syrup, tonic or sparkling water, and coconut cream. Give it a little mix with a spoon then add the Empress 1908 Indigo Gin on top. Garnish with a pineapple slice, and enjoy.



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