

# SPRING BENEFIT

## MID-PROCESS

by Ampersand Paris

Makes: 2 cocktails

Active Prep: 10 minutes

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### INGREDIENTS

1 1/2 ounces Chartreuse (cheaper alternatives include, Jagermeister, Genepy, or more gin)  
1 1/2 ounces gin  
1 1/2 ounces cucumber simple syrup  
3/4 ounces lime juice  
1 tsp egg white \* optional  
Pinch of salt  
Thyme \* flowering if possible  
Ice

#### For the cucumber simple syrup

1 cup sugar  
1 cup water  
1 – 2 small seedless cucumbers, chopped into large pieces

### PREPARATION

#### For the cucumber simple syrup

1. In a small saucepan, combine sugar and water. Bring to a boil and give the syrup a stir to make sure the sugar has been dissolved. Let cool.

2. Add the cooled syrup and cucumber into a blender and blend until combined. Strain through a fine mesh colander and set aside.

#### For the cocktail

1. In a shaker tin, combine the Chartreuse, gin, cucumber simple syrup, lime juice, egg white, and salt.

2. Shake well.

4. Add ice to fill the shaker tin. Shake well again. (This helps aerate the egg white for a creamier, frothier cocktail).

4. Strain and serve with thyme leaves and flowers sprinkled on top.

# SPRING BENEFIT

## MID-PROCESS MOCKTAIL

by Ampersand Paris

Makes: 2 mocktails

Active Prep: 10 minutes

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### INGREDIENTS

3 ounces Club soda  
1 1/2 ounces Cucumber simple syrup  
3/4 ounces lime juice  
1 tsp egg white \*optional  
Salt  
Thyme \*flowering if possible  
Ice

#### For the cucumber simple syrup

1 cup sugar  
1 cup water  
1 – 2 small seedless cucumbers, chopped into large pieces

### PREPARATION

#### For the cucumber simple syrup

1. In a small saucepan, combine sugar and water. Bring to a boil and give the syrup a stir to make sure the sugar has been dissolved. Let cool.
2. Add the cooled syrup and cucumber into a blender and blend until combined. Strain through a fine mesh colander and set aside.

#### For the mocktail

1. In a shaker tin, combine the cucumber simple syrup, lime juice, egg white, and salt.
2. Shake well.
3. Add ice to fill the shaker tin. Shake well again. (This helps aerate the egg white for a creamier, frothier mocktail).
4. Strain, add club soda, and serve with thyme leaves and flowers sprinkled on top.