

PALOMA POPSICLE



EMPRESS 1908

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A gin twist on the classic Paloma cocktail, in popsicle form! The bold, tart flavours of grapefruit and a savoury hint of salt come together in perfect frozen harmony. Yields 10 3oz pops.

INGREDIENTS

4 OZ	EMPRESS 1908 GIN
2½ OZ	FRESH LIME JUICE
24 OZ	GRAPEFRUIT SODA
	SALT (TO GARNISH)

METHOD

Mix all ingredients in a container or pitcher at least 1L in size. Stir and pour into the popsicle mold. Freeze for a minimum of 6-8 hours. Once ready, remove the popsicles from the mold, and lightly sprinkle with flaky or kosher salt.

