

Spiced Pumpkin Sour



PREP TIME

5 MINS



COOK TIME

5 MINS



TOTAL TIME

10 MINS



SERVES 1



EASY



Ingredients

60ml spiced Palma gin
1 tsp of pumpkin puree
30ml freshly squeezed lemon juice
15ml sugar syrup mixed with a sprinkle of five spice
15ml egg white
3 dashes of orange bitters

Method

Shake all ingredients with ice and strain back into the shaker.

Dry shake again (without ice) and fine strain into an iced filled old-fashioned glass.

Garnish with a sprinkle of cinnamon sugar and one slice of dehydrated orange.

<https://www.bascofinefoods.com/spanish-recipes/spiced-pumpkin-sour/>