

# SCIENCE OF COCKTAILS

[www.exploratorium.edu/scienceofcocktails](http://www.exploratorium.edu/scienceofcocktails)

- 1½ ounces No. 209 gin
- 1 ounce St. Germain Elderflower liqueur
- ½ ounce Meyer lemon juice
- ½ ounce dry vermouth
- ¼ ounce pear eau de vie

Combine all ingredients in mixing glass. Shake and strain into an ice-filled collins glass. Garnish with pear foam (see recipe below) and a light dusting of cinnamon.

## ***Pear Foam***

- 7 ounces Looza pear nectar
- 3 ounces St. Germain Elderflower liqueur
- 4 ounces egg white

Combine all ingredients into a whipped cream dispenser. Charge with nitrous oxide (N<sub>2</sub>O). Let rest for 30 minutes. Charge again before use.



*collins glass*

# PEAR SONATA

Joel Baker : Bourbon and Branch

expl  ratorium®