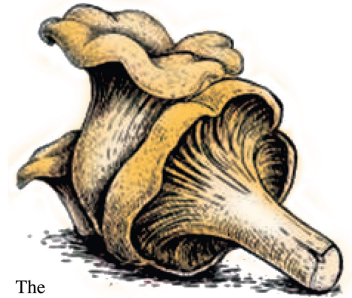


# French 75

with maple syrup & St. Germaine

The French 75, a gin added variation of the classic Champagne Cup, came to popularity post WWI. The addition of gin made the cocktail a potent libation, which helped fuel its popularity. In this version we use local maple syrup instead of simple syrup and add Saint Germain for a floral element.



The  
Carriage House  
Cooking School

- 1 ounce gin
- 1/2 ounce saint germain
- 1/2 ounce lemon juice
- 1/2 ounce maple syrup
  
- 3 ounces prosecco
- 1 large lemon twist

1. Combine the gin, saint germain, lemon juice and maple syrup in a bar shaker filled with ice. Cap and shake well to combine.
2. Strain the mixture into champagne flutes and top with prosecco.
3. Garnish with a lemon twist.