

SkyKitchen Peruvian Cooking Classes©

Pisco Sour

Grape Brandy cocktail, for 1 big Pisco Sour or 2 Apéritif

Ingredients:

6	ice cubes
90 ml	Peruvian Pisco (3 oz)
30 ml	simple syrup (1 oz)
30 ml	lime juice (1 oz)
1/2	an egg-white
	2 drops Angostura bitter

Tips:

You can replace the lime juice with other sour juices (passion fruit, starfruit, gooseberry, etc.)

There are aromatic and non-aromatic grapes for Pisco, we recommend to use "Acholado" which is a blend of varieties of both types. The most traditional grape is "Quebranta"

Preparation in a shaker:

1. In a shaker add Pisco, syrup, lime juice, egg-white, ice cubes and close it.
2. Shake very well until the ice has completely dissolved.
3. Pour everything in one glass of 200ml - 250ml capacity. This is the original big strong "Pisco catedral". For an aperitive divide that amount in two smaller glasses.
4. Garnish each Pisco with two drops of the Angostura bitter.

Preparation in a blender:

1. In a blender you can put up to 4 times the amount, always being keeping the proportion Pisco - Syrup - Lime as 3 : 1 : 1 .
2. Add Pisco, syrup and lime into the blender and as much ice as you can submerge.
3. Blend until the ice is completely dissolved.
4. Finally add the egg-white and blend well. Before adding the egg-white the blender should not be more than half full, otherwise it might overflow.
5. When serving many glasses, first fill the glasses only half (most of it will be foam), and make them full in a second pass (with less foam)



An easy way to get the egg white is by making a small hole on top.



¡Salud!