

# Nick & Janae

**Bartender:** David Ruiz  
**Bar/Company:** Harper & Rye  
**Location:** San Francisco, CA  
**Season:** N/A

**Ingredients:** 1.5 oz H by HINE  
.5 oz Luxardo Amaro Abano  
.75 oz Fresh Lemon Juice  
.75 oz Strawberry Syrup\*  
.5 oz Egg White

**Garnish:** Black Pepper

**Glassware:** Coupe

**Preparation:** Add cognac, amaro, lemon, strawberry syrup and fresh cracked egg white of a whole egg to tin. Dry shake without ice approx. 5 seconds to emulsify. Add ice and shake hard again approx. 10 seconds. Fine strain into coupe. Crack drag black pepper over surface. Serve and enjoy.

\*Strawberry syrup- 1 cup fresh strawberries 1 cup water 1cup sugar. Blend in vitamix then heat on stove and stir until hot to bind sugars, don't boil. Bottle and refrigerate.

**Notes:**

**Legal:**