



# DANDELION AMONG LADIES

**1.5 oz gin**

**½ oz Foro Amaro**

**1 oz fresh lemon juice**

**¾ oz chamomile-dandelion syrup\***

**½ oz ginger liqueur  
(or ginger syrup)**

**1 egg white**

**Pinch (⅛ tsp)  
of cream of tartar**  
*for a stable, velvety foam*

**Sparkling water**  
*to top*

**Ice**

## Instructions

1. In a cocktail shaker, combine gin, Foro Amaro, lemon juice, chamomile-dandelion syrup, ginger liqueur, egg white, and cream of tartar.
2. Dry shake (without ice) for or at least **15-20 seconds** to activate the foam.
3. Add ice and shake again until well chilled.
4. Strain into a coupe glass or serve over ice in a highball glass.
5. Top with sparkling water.

## \*To make the chamomile-dandelion syrup:

In a small saucepan, bring the dandelion and chamomile petals, water, and sugar to a boil. Reduce the heat and let it simmer for 5 minutes, stirring occasionally until the sugar dissolves. Remove from the heat and let it steep for at least 30 minutes, or up to 2 hours for a stronger dandelion flavor. Strain the syrup through a fine-mesh sieve, discarding the dandelion petals. Transfer the syrup to a jar and store it in the refrigerator until ready to use.

**FARMERS'**  
GIN

