

Mango Pisco Sour

A silky fusion of ANDROS Professional Mango Fruits & Chunks, smooth Pisco, fresh lime, and velvety egg whites, shaken to perfection for a rich, citrusy tang. Served over an ice ball and garnished with thyme or mint, it's a tropical twist on a classic. Shot at @LincolnRistorante.

INGREDIENTS

- 1.5oz. **ANDROS Professional Mango Fruits & Chunks**
- 2oz. Pisco
- 2oz. Lime juice
- 1oz. Egg white (1 large egg)
- 0.5oz. Simple syrup
- 1 Cup Ice cubes

INSTRUCTIONS

1. Place all ingredients EXCEPT ice cubes into a shaker and shake well for 1 minute.
2. Add ice cubes and shake again.
3. Pour shaker contents into a martini or champagne coupe glass.
4. Carefully place an ice ball in the center, then garnish top of ice ball with a sprig of thyme or mint.



FEATURED INGREDIENT



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