

How Deep is Your Love?

ANDROS Professional Strawberry Fruits & Chunks and ANDROS Chef Blood Orange Purée create a sophisticated cocktail bursting with vibrant citrus and berry notes. Finished with a delicate blood orange foam, this elegant beverage delivers both visual impact and refined flavor.

INGREDIENTS

Cloudy Foam

- 8 oz ANDROS Chef Blood Orange Purée
- 2 oz Rose Syrup
- 4 oz Water
- 1 g Xanthan Gum
- Ice Cubes

Cocktail

- 1 oz ANDROS Professional Strawberry Fruits & Chunks
- 0.5 oz ANDROS Chef Blood Orange Purée
- 1 oz Aperol
- 1 oz Vodka
- 0.3 oz Lemon Juice
- Ice Cubes

INSTRUCTIONS

Salted Maple Foam

1. Combine all ingredients in a blender.
2. Blend until smooth and fully emulsified.
3. Double strain into a nitro siphon.
4. Charge with one nitro cartridge and shake for 30 seconds.
5. Refrigerate for at least 20 minutes before use

Cocktail

1. Combine all ingredients in a cocktail shaker with ice.
2. Shake until thoroughly chilled.
3. Double strain into a chilled martini glass.
4. Top with Blood Orange Cloudy Foam.
5. Garnish with dried blood orange and fresh mint.

Yields 1 beverage



FEATURED INGREDIENT



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PROFESSIONAL FRUIT SOLUTIONS