

## Hôtel de Crillon, A Rosewood Hotel, Paris: Pretty in Pink Cocktail

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Opened in mid-2017 after a four-year renovation, the legendary Hôtel de Crillon debuts with glamorous interiors that fuse 18th-century opulence with a sleek aesthetic.

### **INGREDIENTS (serves one)**

- 2.5cl Absolut Elyx Vodka
- 2.5cl Tawny Port
- 1cl crème de pêche
- 1cl peach purée
- 2cl honey syrup
- 2cl lemon juice
- 3 dashes peach bitters
- Brut Champagne
- Dehydrated lime wheel

### **PREPARATION**

- Refresh a glass by filling it with crushed ice and leave to one side.
- With a jigger, measure Vodka, Port, crème de pêche, peach purée and lemon juice into the small tin of a Boston shaker.
- Add three dashes of peach bitters to the mixture.
- Fill the large tin with cubed ice and then close the shaker on a slight angle. Ensure that it is properly sealed by tapping the shaker on a hard surface.
- Shake the cocktail until the shaker is freezing to touch. Discard the crushed ice from the glass and replace with fresh cubed ice.
- Use a cocktail strainer and a fine strainer to pour the contents of the shaker into the glass.
- Top with Brut Champagne and garnish with lime



*Photos courtesy Hôtel de Crillon; left: © Aimery Chemin*