

# WHISPERS & FOAM

floral – creamy – intriguing

Based on: **Volante London Botanical Spirit**



*SA signature Volante mocktail*

An unusual, playful and expressive alcohol-free mocktail built on Volante London Botanical Spirit. Rose syrup meets nostalgic bubble gum sweetness, fresh lemon adds brightness, and egg white creates a dense, velvety foam. This is a drink you don't just sip — it's one you talk about.

## Ingredients:

- 60 ml Volante London Botanical Spirit 0,0%
- 20 ml rose syrup
- 20 ml bubble gum syrup
- 20 ml freshly squeezed lemon juice
- 1 egg white
- Ice cubes

## Preparation:

1. Add all ingredients to a shaker without ice.
2. Dry shake for about 15–20 seconds to properly foam the egg white.
3. Add ice and shake vigorously for another 10–15 seconds.
4. Strain into a chilled glass or tumbler.
5. Serve immediately.

## Garnish:

- Edible flowers
- optional: berry powder or hibiscus dust on the foam

