## GIN FIZZ

### CATEGORY:

long drink anytime

### PREPARED IN:

shaker

### SERVED IN:

highball

# ALCOHOL CONTENT:

14,2%vol

### INGREDIENTS

4,5cl of Gin
3cl of fresh lemon juice
1cl of sugar syrup
8cl of Soda
Slice of lemon

### **METHOD**

Shake all the ingredients without the soda, pour in the highball with ice, then top with soda and mix. Garnish with a slice of lemon.



### Behind the cocktail

Cocktail name: gin fizz.

Creator: Henry C. Ramos.

Venue: the definition of Fizz was first published in the famous "Jerry Thomas's Bartender's Guide", in 1887, and there are six cocktail recipes of the "Fizz" typology.

Story: the drink is very popular in the United States and in particular in New Orleans where bartender Henry C. Ramos hired ten people in 1888 to prepare it. In the 1920s, the cocktail arrived in New York and around the world.

Alcoholic base: gin.

iType of preparation: shaken.