

Ticino Camellia Pink - Drink



This cocktail was created by the mixologists at Bar am Wasser in Zurich for Ticino Turismo.

INGREDIENTS

- 5 cl Nocino
- 2.5 cl Fresh Lemon juice
- A Pinch of Salt
- 2 cl Roasted Agave Syrup
- Raspberry Powder

PREPARATION

Combine all ingredients in a shaker and shake with ice. Strain the drink and serve in a glass with ice.

Serve the drink in a tumbler and sprinkle with raspberry powder. This last step will undoubtedly make you relive the beautiful walks among the blooming camellias.