

Ramos Gin Fizz

Classic New Orleans Ramos Gin Fizz with gin, lemon juice, cream, egg white, and orange flower water. Learn the authentic 1888 recipe and technique.

20 min

PREP

20 min

TOTAL

1

SERVINGS

Medium

DIFFICULTY

Ramos Gin Fizz

Ingredients

- 2 fl oz gin
- 1 fl oz heavy cream
- 0.5 fl oz fresh lemon juice
- 0.5 fl oz lime juice
- 0.5 fl oz sugar syrup
- 0.5 egg white
- 3 ml orange flower water
- 1 slice lemon
- 3 cube ice

Instructions

- 1 Chill the glass**

Place a Collins or highball glass in the freezer for at least 10 minutes to chill thoroughly.
- 2 Dry shake ingredients**

Add 2 fl oz gin, 1 fl oz fresh lemon juice, 0.5 fl oz heavy cream, 0.5 fl oz egg white, 0.5 fl oz simple syrup, and 3 ml orange flower water to a cocktail shaker. Shake vigorously without ice for 30 seconds to emulsify the egg white and cream.
- 3** Add 3 ice cubes to the shaker and shake vigorously for 2-3 minutes until the mixture is extremely frothy and the shaker feels very cold in your hands.
- 4** Double strain the mixture through a fine mesh strainer into the chilled glass, filling it about three-quarters full to leave room for the soda water.
- 5** Slowly pour club soda down the inside edge of the glass until it reaches the rim, being careful not to disturb the thick foam layer on top.
- 6** Express the oils from 1 lemon slice by twisting it over the drink, then drop it into the glass as garnish. Serve immediately.

Tips

Use the freshest eggs possible - crack them just before mixing. Fresh egg whites create better, more stable foam than older ones.

Chill all ingredients beforehand, including the gin and cream. Cold ingredients emulsify better and create superior texture.

Don't skip the orange flower water - it's available at most liquor stores and Middle Eastern markets. This ingredient is crucial for authentic flavor.

Shake vigorously for at least 2-3 minutes without ice first (dry shake), then add ice and shake for another 2 minutes for maximum foam.

Use a proper cocktail shaker, preferably a Boston shaker, which allows for more vigorous shaking than a cobbler shaker.

Add the soda water slowly and gently to preserve the foam. Pour it down the side of the glass rather than directly onto the mixture.

Strain twice through a fine mesh strainer to ensure the smoothest possible texture and remove any ice chips.

Serve immediately in a pre-chilled glass for the best experience and presentation.