



The Aviation, circa 1916, was developed by Hugo Ensslin and can be rather tricky to get the perfect balance. Careful not to be too heavy handed when adding the creme de violet/violet liqueur.

Aviation

60ml Gin

20ml Lemon Juice

15ml Luxardo Maraschino Liqueur

5ml Massenez Creme de Violet/Violet Liqueur

Garnish: Maraschino Cherry or Black Cherry

Add ingredients to a shaker with ice and shake. Strain into a chilled martini glass and garnish with cherry.

Tip: Use a teaspoon measuring spoon when adding the creme de violet/violet liqueur.