

Ginger Jasmine



Serves: 1

Profitability:

Steps:

Muddle the root ginger in the bottom of a mixing glass

Add all ingredients, ice and shake vigorously

Strain contents into a cocktail glass

FOR A LONGER DRINK

- Strain contents into a long glass over fresh ice and top up with a splash of soda water
- Garnish with a piece of candied ginger and an edible flower

Ingredients:

Ginger root 1 half thumb

Jasmine tea-infused gin 35ml

Home made ginger syrup 25ml

Fresh lemon juice 25ml

Apricot liqueur 20ml

Cold jasmine tea 50ml

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