

Spice Rack Crush



Glass: Daiquiri style glass or standard 6oz coupe glass

Serves: 1

Profitability:

Ingredients:

20ml spiced gomme

125ml Eisberg alcohol-free sparkling white wine

10ml lemon juice

10ml cantaloupe melon juice

2 melon balls

Chilli threads

Skewer

SPICED GOMME

500ml water

400g caster sugar

15 cardamom pods

3 star anise

20 cloves

1tbs pink peppercorns

3 cinnamon stick

Steps:

Make the spiced gomme first by adding all the ingredients to a large saucepan and stir constantly while bringing it to a boil

Remove from the heat and allow to cool. Keep refrigerated until needed

Add the spiced gomme, wine, lemon and melon juice to a mixing glass and stir. Strain it into the glass

Use a melon baller to create melon balls and soak them in the drink

Remove, and thread the melon balls onto a skewer, sprinkle with chilli threads and garnish over the drink