

COCKTAILS: GIN

CAORUNN

WEE PINK ROSE OF SCOTLAND

35ml Caorunn
15ml lemon juice
10ml sugar syrup
2 strawberries
25ml Sauvignon Blanc
15ml rose liqueur or rose syrup
1/2 egg white

Method: Muddle strawberries well, add the rest of the ingredients and shake well over cracked ice. Fine strain into glass and serve.

Garnish: Strawberry segment on rim of glass

Glassware: Champagne flute



GINGER LOVE

35ml Caorunn
15ml Kings ginger liqueur
2mm root ginger
15ml Agave nectar
35ml ruby grapefruit juice
Bar spoon Campari

Method: Muddle root ginger, add the rest of the ingredients and shake well with cubed ice. Fine strain into glass and serve.

Garnish: 2mm thick slice of fresh toot ginger on rim of glass.

Glass: cocktail glass



APPLE DREAM

37.5ml Caorunn
25ml St Germain
12.5ml lemon juice
1/4 Pink Lady apple
1.5 sprigs thyme

Charged with soda water and crowned with Crème de Mure

Method: Muddle apple well, add sprigs of thyme and gently press. Add all other ingredients (except soda and mure) and shake well over cracked ice. Fine strain into glass, pack with crushed ice and finally top with soda and mure.

Garnish: Lemon (or orange) twist with sprig of thyme threaded through it or a lemon (or orange) corkscrew and a blackberry.

Glass: Brandy Balloon.

