

BRAMBLE

Cocktail recipe

Ingredients

45 ml - Gin

30 ml - Lemon juice

12.5 ml - Sugar syrup

12.5ml - Blackberry liqueur or Chambord

Crushed ice

(Optional) Fresh or frozen berries & a lemon slice



Instructions

You can use blackberry liqueur (Creme de Mure) for a blackberry bramble or Chambord for a raspberry bramble.

Shake first 3 ingredients with ice and 4-5 berries then strain into glass filled with crushed ice. Top with more ice and shape into a mound. Drizzle liqueur/Chambord over the top. Serve with short sustainable straws and enjoy.

Garnish

Top with a blackberry or raspberry and a slice of lemon. Fresh berries can be hard to come by in March - frozen work just as well.