



BLACKBERRY BRAMBLE

*A fruity, refreshing
summer cocktail*

A PERFECT BALANCE OF
TART BLACKBERRIES, ZESTY LEMON
AND SMOOTH GIN – LIGHT, FRUITY
& PERFECT FOR SUNNY DAYS.

INGREDIENTS

- ♥ 50 ml gin (London Dry works beautifully)
- ♥ 25 ml fresh lemon juice
- ♥ 15 ml blackberry liqueur
- ♥ 15 ml simple syrup
- ♥ A handful of fresh blackberries
- ♥ Crushed ice
- ♥ Soda water, to top
- ♥ Lemon slice & blackberry, to garnish
- ♥ Fresh mint leaves, to garnish (optional)

METHOD

1. In a shaker, gently muddle the blackberries with the lemon juice and simple syrup.
2. Add the gin, blackberry liqueur and a handful of ice. Shake well.
3. Fill a glass with crushed ice.
4. Strain the mixture over the ice.
5. Top with a splash of soda water and stir gently.
6. Garnish with a lemon slice, a blackberry and fresh mint leaves.

Sip, relax & enjoy!



PERFECT FOR GARDEN PARTIES,
BBQS & LAZY SUMMER EVENINGS



Tips & Variations

- ♥ For a sweeter drink, add a little more simple syrup to taste.
- ♥ No blackberry liqueur? Use crème de mûre or a splash of Chambord.
- ♥ Make it alcohol-free by using blackberry syrup and a splash of tonic water instead of gin.
- ♥ You can also build it in the glass – muddle the blackberries, add the remaining ingredients, stir and serve over ice.

