FEVER-TREE

MIX with the BEST

Gin & Light Tonic

LIGHT TONIC

The Spanish use a Copa glass to serve gin and tonic - it's a big balloon glass that lets the wonderful aromas of the drink's botanicals be released, adding an extra level of flavour. At home, a large wine glass is a perfectly fine substitute.

DIFFICULTY: 1

GLASSWARE: COPA

INGREDIENTS

SERVES 1

Fever-Tree Light Tonic	3 parts
Quality gin	1 part
Ice	Plenty
Lemon Peel	1

METHOD

STEP ONE: Add the ice first; ideally, they will be large, clear cubes and you should have plenty of them - the more ice, the slower they will melt and dilute your drink.
STEP TWO: Pour over a measure of gin followed by three times as much of the Premium Tonic Water.
STEP THREE: As lime is a sweet citrus fruit, it works really well with a typical gin and tonic. It's the oils in the rind we're after here, rather than the juice of the fruit, so peel a strip from the outside, twist it over the top of the glass to spritz the oil into the drink, then drop into the glass. Drink from the glass instead of through a straw to ensure you get the full flavour experience.

Top Tip: Peel a strip from the outside of the lime, twist it over the top of the glass to spritz the sweet citrus oil into the drink, then drop into the glass.