FEVER-TREE

MIX with the BEST




# Fever-Tree x Blackthorn Cobbler

**PREMIUM SODA WATER**

This brighter style cocktail was created by Mr Lyan after our trip up to the West Coast of Scotland to visit Blackthorn sea salt, the ingredient in our Premium Soda Water.

DIFFICULTY: 4

GLASSWARE: HIGHBALL

## INGREDIENTS

SERVES 1

| | |
|---|---|
| Fever-Tree Premium Soda Water | 100 ml |
| Gin | 35 ml |
| Pineau des Charentes | 15 ml |
| Salt Baked Fruit Blend Syrup* | 15 ml |
| Ice | Plenty |
| Lemon Wedge | 1 |
| Redcurrants | 5 |

## METHOD

Step One: To a highball glass, add ice and the fruit syrup.

Step Two: Add the gin and Pineau des Charentes to the glass.

Step Three: Pour in the Soda Water and garnish with mint, red currants, and lemon.

*Feel free to replace with another tropical fruit syrup of your liking. Mr Lyan made his own by salt baking oranges, lemons, passionfruit and pineapple, then blending and filtering.

Salt Baked Fruit Cordial Ingredients:

- 600g Blackthorn Salt
- 550g Plain Flour
- 300g Water
- 9 Egg Whites
- 1 Pineapple (top and bottom cut off)
- 4 Lemons
- 2 Oranges
- 2 Passionfruits
- Sugar (based on juice yield)