FEVER-TREE

MIX with the BEST



Desert Bloom

BLOOD ORANGE GINGER BEER

We're dreaming about warmer climates with the Desert Bloom from Ashtyn Harris. The homemade syrup really brings an elevated taste along with our Blood Orange Ginger Beer.

Ashtyn's insider tip: When making syrups, it's easy to resort to making them on the stove. Why not use the blender to incorporate all the ingredients you need into a syrup? Quicker, simpler and less clean up.

DIFFICULTY: 3

GLASSWARE: SPRITZ

INGREDIENTS

SERVES 1

Aperol	1 oz
Mezcal	1 oz
Rosemary Citrus Syrup	0.75 oz
Lemon	0.25 oz
Prosecco	2 oz
Fever-Tree Blood Orange Ginger Beer	2 oz
Orange Wheel	1
Rosemary Sprig	1

METHOD

Step One: Add 1 oz of Aperol to a spritz glass

Step Two: Add 1 oz Mezcal, .75 Rosemary Citrus Syrup, and .25 oz lemon

Step Three: Add 2 oz Prosecco

Step Four: Top off with 1 oz of Fever-Tree Blood Orange Ginger Beer

Step Five: Add ice & stir

Step Six: Place a orange wheel and rosemary sprig for garnish