FEVER-TREE

MIX with the BEST



Pearfect Ginger Ale

PREMIUM GINGER ALE

Celebrate cozy fall flavors with the Pearfect Ginger Ale, a crisp and refreshing mocktail that pairs sweet pear juice and orchard-fresh apple cider with a touch of warming clove syrup. Topped with Fever-Tree Ginger Ale, this sparkling sipper delivers layers of juicy fruit, gentle spice, and bright effervescence, creating a perfectly balanced drink that's equally suited for autumn gatherings or relaxing evenings at home.

DIFFICULTY: 2

GLASSWARE: ROCKS

INGREDIENTS

SERVES 1

Fever-Tree Ginger Ale	5 oz
Pear Juice	1 oz
Apple Juice	1 oz
Clove Syrup	0.5 oz

METHOD

Step One: Fill a highball glass with ice

Step Two: Add 1 oz of pear juice

Step Three: Add 1 oz of apple cider

Step Four: Add ½ oz of clove syrup

Step Five: Gently stir to combine

Step Six: Top with Fever-Tree Ginger Ale

Step Seven: Stir once more to incorporate

Clove Syrup: 1 cup sugar, 1 cup water, and 20 cloves. Stir in pot until sugar dissolves. Once boiling, turn burner to low heat and let simmer for 10 minutes. Leave it to cool. Fine Strain.