FEVER-TREE

MIX with the BEST



Summer Breeze

MEDITERRANEAN TONIC WATER

Vermouth is the gin of the wine world. Flavored with herbs, roots, and berries, it can bring complex, unexpected twists to classic cocktails. This drink is a perfect example. Mixed with Fever-Tree Mediterranean Tonic Water and St-Germain elderflower liqueur, the often-sidelined fortified wine becomes the star of the show.

DIFFICULTY: 3

GLASSWARE: COPA

INGREDIENTS

SERVES 1

Lillet Blanc	1 oz
Fever-Tree Mediterranean Tonic Water	4 oz
St-Germain Elderflower Liqueur	4 tsp
Lemon Wedge	1
Rosemary sprig to garnsih	1
Apple slice to garnish	2

METHOD

Step One: Pour the Lillet and elderflower liqueur into an empty cocktail shaker.
Step Two: Squeeze over the lemon wedge, then drop it into the shaker.
Step Three: Add plenty of ice cubes.
Step Four: Shake for fifteen seconds, then pour the contents of the shaker into a balloon glass filled with ice.
Step Five: Top with the tonic water.

Step Six: Garnish with apple slices and a small rosemary sprig.

Martini Bianco Vermouth or Cinzano Bianco Vermouth would also work well here if you don't have any Lillet Blanc.