

COCKTAIL OF THE WEEK



RAISTHORPE
DISTILLERY

Blackcurrant Bramble Bliss

Using Raisthorpe's
Blackcurrant Wild Vodka

INGREDIENTS:

50ml Raisthorpe Manor's
Blackcurrant Wild Vodka
25ml Freshly Squeezed
Lemon Juice
15ml Simple Syrup
10 ml Crème de Cassis
(blackcurrant liqueur)
Ice
Fresh Blackberries, for
muddling
Lemon twist, for garnish

METHOD:

1. In a mixing glass, muddle a few fresh blackberries to release their juices.
2. Add the Blackcurrant Wild Vodka, Lemon Juice and Simple Syrup to the mixing glass.
3. Fill the mixing glass with ice and stir well to chill and combine the ingredients.
4. Strain the mixture into a rocks glass filled with crushed ice.
5. Gently pour Crème de Cassis over the back of a spoon into the glass. It will sink to the bottom, creating a beautiful layered effect.
6. Garnish with a twist of lemon.

