

Sour Cherry Gin Cocktail



Preparation time: 10 mins

User Rating: ★★★★★

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Categories: Entertaining





Ingredients

50mls gin (black brewing company, Margaret river)
30mls Cherry/thyme/vanilla syrup
20mls red okar (applewood distillery)
Juice of one lime
One egg white

Syrup

1 cup of fresh halved cherries
1 cup of water
1 bunch of thyme
1 vanilla pod halved
1 tablespoon of cherry jam

Method

1. Shake the first 4 ingredients with ice for 20 seconds, remove ice and add egg white
2. Shake vigorously for 1 minute and pour in to a glass.
3. Garnished with a thyme wreath and sprigs of red celosia.

Syrup

1. Simmer all on your stove top for 7 mins or until the cherries start to break down. Let cool and strain through a Muslin cloth

Optional: Make extra for a ham glaze or to pour on ice cream.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
173g	884 211kcal	4.5g	0.5g	0.2g	3.7g	2.6g	64mg	3.6g

All nutrition values are per serve.