



SPEKBOOM GIN & TONIC

A perfect elixir on a hot summer’s day, using local wonder-plant, Spekboom.

MAKES 1

- 60 ml gin
- 30 ml Spekboom Simple Syrup (page 266)
- 200 ml tonic water
- lime slice, ice and a sprig of spekboom, to serve

Fill a highball glass with plenty of ice. Add the gin and spekboom syrup, and stir to combine.

Top up with the tonic water and ‘lift’ with a drink stirrer to retain as much of the fizz as possible.

Finish with lime slices and a botanical sprig.

KOMBUCHA PALOMA

Paloma, Spanish for ‘dove’, is a simple, straight-up tequila, lime and grapefruit-flavoured cocktail. Kombucha and prosecco add fresh complexity. And more bubbles. Cheerful and delicious.

SERVES 4–6

- 125 ml tequila
- 150 ml freshly squeezed ruby grapefruit juice, chilled
- 30 ml Rooibos & Honey Simple Syrup (page 266)
- 30 ml lime juice
- 500 ml rooibos kombucha, chilled
- 500 ml prosecco, chilled
- thinly sliced ruby grapefruit and ice, to finish (optional)

In a large pitcher, combine the tequila, grapefruit juice, simple syrup and lime juice.

Add the kombucha and swirl gently. You want to retain the bubbles, if possible.

Pour into chilled glasses and top up with prosecco. Finish with thinly sliced ruby grapefruit and ice, if you like.

MANDARIN OLD FASHIONED

At first, robust and hard-hitting, settling to a lighter finish. The synergy between dark syrup and bourbon makes for a smooth, well-rounded mouthfeel. Fresh mandarin, although reformist, lends a mellow citrusy twist.

SERVES 1

- 5 ml Demerara Simple Syrup (page 266)
- 2 dashes Angostura bitters
- 30 ml freshly squeezed mandarin juice, strained
- 1 large ice cube
- 45 ml bourbon
- mandarin peel

Add the Demerara Simple Syrup, bitters and mandarin juice to a tumbler, along with one large ice cube. Add the bourbon and stir until well chilled. Hold the mandarin peel over the cocktail and twist to express the oils, then place the peel over the rim of the glass and serve.

