

BOMBAY  SAPPHIRE
Distillery

Juniper Mule



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INGREDIENTS

- | | |
|---|-------------------------------|
| 50ml Bombay Sapphire | 2 dashes Angostura bitters |
| 100ml Fever-Tree Ginger Beer - chilled & freshly opened | 2 lime wedges - well squeezed |
| | 1 pinch pink peppercorns |

EQUIPMENT

- Stemless wine glass
- Long twisted bar spoon with a flat end
- Measuring device
- Serrated knife & chopping board
- Bottle opener

METHOD

- 1 Add the pink peppercorns to a stemless wine glass then crush with the flat end of a bar spoon
- 2 Squeeze the lime wedges, drop them in then add the Bombay Sapphire
- 3 Swirl well to infuse
- 4 Fill the glass with ice then top with the ginger beer
- 5 Gently fold/stir to mix then add 2 dashes of Angostura bitters



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