

Sapphire Summer Sharer



Ingredients: (serves 6-8 drinks)

350ml bottle Bombay Sapphire
50ml bottle St-Germain Elderflower Liqueur
250ml bottle premium cranberry juice
200ml bottle Fever-Tree Refreshingly Light Ginger Ale – chilled & freshly opened
1 whole lemon

Method:

1. Cut the lemon in half through the middle then slice off 6-8 thin lemon wheel slices from this half, reserve to one side till later. Cut the other half of the lemon into 4 quarters.
2. Squeeze the 4 quarters into the bottom of the glass jug & drop in. (Please ensure you rinse the jug which came in the kit with water before using for the first time.)
3. Pour in your entire bottle of gin and then the St-Germain. Stir or swirl well to mix.
4. Pour in all the cranberry juice then fully fill the jug with cubed ice. Stir well to chill.

5. Open the chilled ginger ale then carefully pour it down the bar spoon into the cocktail ensuring you retain as much of the carbonation as possible.
6. Using the barspoon, fold/ stir the ice & cocktail together to create the perfect Brightest Hour.
7. Using your creativity, you can add a few herbs at this stage, choose one between fresh mint, basil, thyme, rosemary or sage, they'll all be delicious!
8. Fill 6-8 clean tumbler glasses full of cubed ice then add a lemon wheel to each. Pour your cocktail over the cubed ice then garnish with extra herbs if so desired.
9. Please enjoy with friends responsibly.