







Raspberry Fizz Cocktail Recipe

Ingredients:

 35ml Gin	 20ml Sugar Syrup	 10ml Lemon Juice
 30ml Soda	 15ml Cassis	 3 Raspberries

Garnish with:

 2 Raspberries

 1/2 Lemon

Build Type:

Shake & Pour

Mix Method:

Step 1: Build, shake and dirty pour: Muddle 3 raspberries in your Boston tin and using a Mexican elbow, squeeze half of a lemon into the tin. Balance the cocktail by adding 20ml of sugar syrup.

Step 2: Add 35ml of gin and 15ml of Crème de cassis. Fill the tin with cubed ice, push and twist the other tin over at an angle. Shake the cocktail until condensation forms on the outside of the tins.

Step 3: Proceed by tapping the side of the tin to release it. Dirty pour the cocktail directly from the tin into your highball glass and top with soda.

Step 4: Garnish with a straw and 2 raspberries.