

COCKTAIL OF THE WEEK



RAISTHORPE
DISTILLERY

Oak & Orchard Sour

Using Raisthorpe's Oak Aged Yorkshire Dry Gin

INGREDIENTS:

- 60ml Raisthorpe Manor's Oak Aged Dry Gin
- 22.5 ml Freshly Squeezed Lemon Juice
- 15 ml Unfiltered Apple Cider
- 15 ml Simple Syrup
- 1 Egg White (optional, for texture)
- Ice
- Apple Slice and Cinnamon Stick, for garnish

METHOD:

1. In a shaker, combine the Oak Aged Dry Gin, Lemon Juice, Unfiltered Apple Cider and Simple Syrup.
2. If using Egg White, add it to the shaker. The egg white will add a velvety texture to the cocktail.
3. Dry shake vigorously for about 10-15 seconds to emulsify the egg white and create froth.
4. Add ice to the shaker and shake again until well chilled.
5. Strain the cocktail into a chilled glass.
6. Garnish with a thin apple slice and a cinnamon stick for a touch of aroma and flavour.
7. Enjoy the delightful blend of the Oak-Aged Gin's rich and nuanced flavours, balanced by the brightness of lemon juice and the subtle sweetness of apple cider.

