



# Twisted Espresso-Tonic

## INGREDIENTS

10 ml. homemade vanilla shrub  
1 shot espresso  
Top w/ Fever Tree Indian Tonic

## HOMEMADE PEAR/ ANISE SYRUP

*Makes approx. 500 ml.*

Make a simple syrup of 700 g. white sugar and 350 ml boiled water. Cut a vanilla bean and add the scraped seeds to the syrup. Let the syrup cool down. When it's cool, add 100 ml white wine vinegar and stir to mix. Store your vanilla shrub in the fridge, Stir or shake to dissolve the sugar. Leave the mix to infuse and keep it in the fridge when it has cooled down.

## MIXING THE DRINK

Pour your homemade vanilla shrub into a Ripple Glass over ice and top the glass with tonic, leaving space for one shot of espresso. Stir to make sure the tonic and shrub are mixed. Stir gently to keep as many bubbles as possible. Top with an espresso shot and serve.

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