



Falling Leaves

INGREDIENTS

10 ml. Homemade pear/anise syrup
10 ml. Palo Cortado sherry
10 ml. Poire William
Top w/ dry sparkling wine

HOMEMADE PEAR/ ANISE SYRUP

Makes approx. 400 ml.

Slice two organic pears and keep in a suitable container. Add one pod of star anise, 600 g. of white sugar and 300 ml. boiled water. 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 pear/anise syrup, sherry and Poire William into your Ripple Champagne Saucer. Top with sparkling wine and stir gently to mix to avoid losing too many bubbles.