# DRUNK PEAR LASSI

#### DESCRIPTION

A frozen pear crème fizz inspired by the traditional Punjabi drink. Our Drunk Pear Lassi brings out the notes of cardamom and cloves from Musgrave Original 11. Creamy and dreamy with wintery hints of pear and spice. Glass: Speakeasy wine glass

#### **METHOD**

Spicy pear syrup: 1 cup of chopped pears, 1 cup of sugar, 1 cup of water, 2 star anise, 2 cinnamon quills. Add together on the stove top and bring to the boil, simmer for 15 minutes. Strain and allow to cool. Pear puree: remove spices from the leftover pear syrup, add to a blender with a few mixed nuts and blend into a smooth consistency. Add all ingredients except for the SODA to a shaker with lots of ice and shake vigorously for 15 seconds. Double strain into a chilled glass and top with chilled soda water.

## **INGREDIENTS**

50ml Musgrave Pink 20ml Spicy pear syrup Pear puree Lemon juice Top with chilled soda

### **GARNISH**

1 star anise or even dried pear slices.





