

HEY HONEY

DESCRIPTION

A traditional Gin Sour with a swirl of Honey & Nut syrup, kissed with a soft orange foam and garnished with a subtle nutmeg crunch. A Musgrave Gin Sour with Honey and Nut Syrup. Special Prep: Honey and Nut Syrup: Roast a cup of raw mixed nuts on a hot pan with cardamom pods, add one cup of raw honey and bring to boil, add a cup of water and simmer on low heat. Allow to cool and bottle.

METHOD

Glass: Rocks glass / Coupe Glass

Add all ingredients to a shaker with lots of ice. Shake hard for 15 seconds. Strain over big block of ice or into chilled coupe glass

INGREDIENTS

50 ml Musgrave 11
25 ml Fresh Lemon Juice
25ml Honey and Nut syrup
3 dashes of Orange bitters
3 dash Angostura bitters

GARNISH

Nutmeg Grate and chopped nuts

