

COCKTAIL

BERRIED TREASURE

A very berry cocktail with earthy undertones. Some flavours are born to go together. There aren't many ways to improve on the harmonious blend of blueberries and lime, but the pairing with rum, and a little thyme, is a strong contender.

IDEAL GLASS

Coupette

- ◆ 30mL Soda Press Co Blueberry & Lime Soda Syrup
- ◆ 45mL White Rum
- ◆ 3 Blueberries
- ◆ Thyme
- ◆ Lemon Spiral Garnish

METHOD

Add all ingredients including thyme to a shaker with ice, cover and shake for 10 seconds. Strain into a glass and add a large cube of ice. Garnish with a lemon spiral.

MOCKTAIL

Replace the rum with your favourite juice – the great thing about blueberry is that it blends easily and never fights for attention.

TIP: Add egg white when you shake. This will give your cocktail a rich, creamy texture and a beautiful foamy cap.

