

COCKTAIL

COMA COLA

The old fashioned gets with the times in this lighter, zesty twist that goes heavy on the flavours, and gently on the sugars. The result is a smooth sipper that's more dapper than dowdy, and when you're in the mood, worth its weight in gold.

IDEAL GLASS

Old Fashioned or Double Rocks

- ◆ 15mL Soda Press Co Blonde Cola Soda Syrup
- ◆ 60mL Dark Rum Syrup
- ◆ 4 Dashes Angostura Bitters
- ◆ Orange Spiral Garnish

METHOD

Add all ingredients and ice to a shaker or tall glass and stir thoroughly. Strain into glass over ice and garnish with orange spiral.

MOCKTAIL

Substitute rum with a ½ tbsp of rum extract combined with apple or pineapple juice.

TIP: With a smooth, even motion, roll the orange around in your hand, cutting a strip of the peel as you go. Roll the strip of peel into a spiral.

