

## COCKTAIL

### G 'N' TINI

A lemony ticket to a classic G&T. Ditch the tumblers and go high-end for this classy version of the humble gin and tonic. This one's all about the presentation, so get crafty with the lemon slicer and make it count.

#### IDEAL GLASS

Martini

- ◆ 15mL Soda Press Co Classic Indian Tonic Syrup
- ◆ 60mL Gin
- ◆ Lemon Spiral Garnish

#### METHOD

Add all ingredients to shaker with ice. Shake vigorously and strain into a martini glass. For added theatre, garnish with spiralled lemon skin.

**TIP:** Pre-chill your martini glass for at least 10 minutes in the freezer – the colder, the better!