



MIX AND MATCH LTD.

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EQUIPMENT:

Cocktail shaker

Potato peeler

Sharp knife & chopping board

Citrus juicer (optional)

Short rocks tumbler glass

Martini glass or small wine glass

Paper straws x 2

Cups of cubed ice x 2 (approximately 800g)

WINTER SOUR INGREDIENTS:

50ml London dry gin

1 whole lemon (for juicing & garnish)

20ml Spiced sugar syrup*

1ml Angostura bitters

1 temporary tattoo (for garnish, optional)

1 fresh egg (or 20ml tinned chick pea brine as vegan alternative)

** To make sliced sugar syrup mix 2 parts caster sugar with 1 part hot water, sprinkle in a small pinch of cinnamon powder and grated nutmeg. Store in the fridge for up to 3 days.*

CHOCOLATE ORANGE INGREDIENTS:

50ml vodka

15ml chocolate syrup or sauce

10ml orange liqueur

50ml chilled fresh espresso (or STRONG instant coffee)

3 x coffee beans (for garnish, optional)

1 x Terry's chocolate orange segment (for garnish, optional)



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