BASCO
GOURMET SPAIN TO YOUR DOOR

Sikkim Fraise Gin and Tonic



PREP TIME
2 MINS

COOK TIME
3 MINS

TOTAL TIME
5 MINS

SERVES 1 PERSON

EASY

Ingredients

50ml Sikkim Fraise
Schweppes 1783 Light Tonic Water
2 fresh strawberries quartered
6 basil leaves
5 szechuan peppercorns

Method

Start by rubbing very quickly the rim of the glass with 1 basil leave. The oils in the basil will flavour the glass.

It’s crucial to get your glass as cold as possible by initially stirring a few ice cubes around the glass to chill it. Drain out any excess water.

Fill the glass with plenty of cold ice.

Add the Sikkim fraise gin, then the tonic pouring it very slowly over a bar spoon to avoid losing all the carbonation.

Finally, stir the drink very gently before adding the fresh strawberries, basil leaves and the szechuan peppercorns freshly crushed.

https://www.bascofinefoods.com/spanish-recipes/sikkim-fraise-gin-and-tonic/