

Sikkim Privee Gin and Tonic



PREP TIME
5 MINS



COOK TIME
3 MINS



TOTAL TIME
8 MINS



SERVES 1 PERSON



EASY



Ingredients

50ml Sikkim Privee
Schweppes 1783 Light Tonic Water
2 sprigs of fresh rosemary
2 cardamom pods
1 orange
Caster sugar

Method

Start by rubbing very quickly the rim of the glass with some orange peel. The oils in the orange will flavour the glass.

Cut the orange into small slices and place them on a baking tray. Dust with caster sugar and caramelise with a blow torch or by putting them under a hot grill. Allow the slices to cool down before handling.

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 privee 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 rosemary leaves, the caramelised orange slice and the cardamom pods freshly crushed.