

Juniper/Rose Syrup and Tonic

Juniper and Rose syrup:

30g Juniper Berries (crushed)

30g Dried Rose Petals

4 x Cloves

300ml Filtered Water

300g Caster Sugar

In a medium saucepan toast the juniper berries over a medium heat until fragrant.

Add the other ingredients and stir to dissolve the sugar. Do not allow to boil.

Allow to cool and transfer to an airtight container and refrigerate over night.

Strain through a fine mesh sieve and discard solids.

Transfer syrup into an airtight container and refrigerate until needed.

To Portion and Serve:

Garnish:

1 x Sprig of Thyme, 1 X Lemon Peel (removed with a peeler)

Measure 20ml of syrup and pour into a whiskey glass.

Pour 80ml of tonic water and still with a bar spoon.

Place one large ice cube in the centre of the glass.

Garnish with the sprig of thyme and lemon peel. Serve.

Season:

Autumn

Beetroot Burgundy

Beetroot Burgundy Batch:

6 x Fresh Beetroot (peeled)
1L Filtered Water
100g Gooseberries
100g Raspberries
125g Caster Sugar

Peel the beetroot and discard the skins.
Thinly slice the beetroot.
Dehydrate at 54 degrees for 12 hours
Store in an airtight container until used.

Combine all of the ingredients in a large pot.
Cook over a low heat for 5 hours.
Cover and allow to steep for 9 hours.
Strain through a fine mesh strainer, discard solids.
Strain once again through muslin to remove fine particles.
This beverage can be frozen until required.

To Portion and Serve:

Serve in a wine glass.

Thyme Lemonade

Thyme Syrup:

300ml Filtered Water

300ml Caster Sugar

8cm Sprigs of Thyme x 10

Bring 300ml of filtered water to a simmer. (78° C)

Add the caster sugar and stir to dissolve.

Add the thyme and remove from the heat. Allow to cool.

Strain through a fine mesh sieve and discard the thyme.

Bottle and reserve in a refrigerator until needed.

Lemon Juice:

The lemon juice must be prepared daily.

6 x lemons (at room temperature)

Cut the lemons in half on a chopping board.

Juice using a citrus juicer.

Strain through muslin to remove any pulp or seeds.

Discard the pulp and transfer to an airtight container or bottle.

Reserve the juice in a refrigerator.

To Portion And Serve

Measure 20ml each of lemon juice and thyme syrup.

Pour into a whiskey glass. Top up with 60ml of sparkling water.

Place a large ice cube into the centre of the glass.

Garnish with a sprig of thyme or slice of lemon.