

GIN SUNSET COCKTAIL

Makes 2

INGREDIENTS

½ cup sugar
¼ cup water
Zest and juice of 2 naartjies
1 tsp ground turmeric
1 plum, sliced into thin wedges
100ml Bombay Sapphire Dry Gin
Juice of 2 lemons (50ml)
200ml soda water

METHOD

1. Place the sugar and water in a small pot over a medium heat and stir to dissolve the sugar.
2. Place the naartjie zest and juice in the sugar syrup and bring to a simmer, stirring continuously until slightly thick and syrupy.
3. Remove from the heat and allow to cool completely, about 30 minutes.
4. Pour the syrup through a strainer and stir through the turmeric. **Chef's Tip: Sugar syrup can be stored in an airtight container in the fridge for up to 2 weeks.*
5. Pour 25ml of the coloured, flavoured syrup into the bottom of each of the 2 glasses then top with 3 blocks of ice.
6. Place 2-3 thin plum wedges into each glass.
7. Combine the Bombay Sapphire Dry Gin, lemon juice and a handful of ice in a cocktail shaker (or jar) and shake. Strain mixture gently over the ice and syrup and top each glass with soda water.
8. Garnish the cocktails with a lemon peel and watch the colours infuse and ENJOY!