

COCKTAIL OF THE WEEK



RAISTHORPE
DISTILLERY

Coconut Apricot Fizz

Using Raisthorpe's Coconut and Apricot Gin

INGREDIENTS:

2oz Raisthorpe's Secret Garden Gin - Coconut and Apricot

1oz Fresh Lime Juice

1oz Apricot Liqueur

1oz Coconut Cream

2 dashes of Orange Bitters

Soda Water

Ice

Your chosen garnish (we recommend mint leaves or coconut flakes)

METHOD:

1. Fill a cocktail shaker with ice cubes.
2. Add Raisthorpe's Secret Garden Gin, Lime Juice, Apricot Liqueur, Coconut Cream and Orange Bitters to the shaker.
3. Shake vigorously for about 15-20 seconds to combine and chill the ingredients.
4. Strain the mixture into a highball glass filled with ice cubes.
5. Top it off with soda water to your desired level.
6. Gently stir the cocktail with a bar spoon to mix the ingredients.
7. Garnish as your taste buds wish.
8. Serve and enjoy!

