

Bramble

Ingredients:

40 ml or 1 1/3 oz Tanqueray Gin
20 ml or 2/3 oz Fresh lemon juice
10 ml or 1/3 oz simple sugar syrup (recipe below)
15 ml or 1/2 oz Crème de Mure
Blackberries to garnish (or any berry, really)

Put crushed ice into glass (nearly full), and add all ingredients but the crème de mure. Then pour Crème de Mure over the top, so it “bleeds” down through the drink. Garnish with blackberries and a slice of lemon.

Simple syrup recipe:

This is a simple 2:1 ratio syrup. Just combine twice as much sugar as water into a saucepan and bring to a boil. Swirl, don't stir, to combine. Once sugar is fully dissolved and has started to thicken, remove from heat and let cool. If you make a large batch, you can put it in a bottle or jar and it will keep in the fridge for months. Note: you can use brown sugar if you want to.