



# 24th September 2021



This is a super easy, refreshing, gin-based cocktail. The original calls for old Tom gin, but London dry works just as well.

## **METHOD**

Fill a cocktail shaker with ice. Pour the gin, lemon juice and elderflower cordial over the ice then shake vigorously for 8-10 seconds.

Strain the mixture into a collins glass over fresh ice using a hawthorne cocktail strainer and a fine mesh strainer. If you don't have a strainer, any kitchen sieve will work just as well.

Top with the soda water and give it a gentle stir to combine everything. Garnish with the lemon slice if using.

# ELDERFLOWER COLLINS

#### **PREPARATION TIME:**

Less than 30 mins

**COOKING TIME:** 

No cooking required

**SERVES:** 

1

### **INGREDIENTS**

2 handfuls ice

60ml Gin

30ml Freshly Squeezed Lemon Juice

15ml Elderflower Cordial

Soda Water, to taste

Lemon Slice, to garnish