



Sunny September is now upon us and what better way to enjoy the heat than with this pretty raspberry ginger cocktail?!!



Ingredients

1 (125 g) punnet of raspberries

1/4 cup of whiskey

1/2 a cup of soda water

1 teaspoon of minced ginger

1/2 a teaspoon of finely chopped fresh rosemary

1/2 a teaspoon of cinnamon

2 tablespoons of honey

Method

In your sufuria, add the raspberries followed by some water. Follow this by the cinnamon, honey, rosemary and ginger. Mix it in while simultaneously mashing them and let it simmer for about 10 minutes until thick like jam. Once done, set aside and allow to cool.

Once cool, add the raspberry compote in a shaker together with the whiskey and shake until combined. Add it into a glass with some ice and rosemary sprigs and frozen raspberries. Top it with some soda water and serve immediately.



SERVE WITH: on it's own

This recipe was brought to you by Kaluhi's Kitchen from: http://www.kaluhiskitchen.com/raspberry-ginger-cocktail/

Video: https://youtu.be/ye5fWSRqWnY