

Gingembre

Recipe for 1 Cocktail



Description

A Gin cocktail using basil and ginger syrup

Note

Add a nice ginger slice on the edge of your glass

Ingredients

For the cocktail

- 3 Leaf(ves) Basil
- 0.50 Oz Lemon juice
- 0.50 Oz Ginger syrup
- 1 Oz Beefeater gin
- 1 Oz Ginger ale

- Ice

For the ginger syrup

- 2 Cup(s) Water
- 2 Cup(s) White sugar
- 100 Gr Grated coconut

- Ice

Preparation

For the cocktail

In a highball or a big old-fashioned glass, put the basil leaves and pour the ginger syrup and the lemon juice out. Use a muddler to crush all the ingredients. Fill it up with ice cubes, pour the other ingredients and stir it well.

For the ginger syrup

Bring the water, the sugar and the ginger to a boil. On low heat, let it simmer for ten minutes, stirring once in a while. Refrigerate for a hour. Strain it out before using it for your cocktails.

Cocktails glasses



Cocktail glass

Method of preparation



Muddler



Shaker