

HAVE A HAPPY
World FM Day!



GIN FIZZ

Makes 8

A cocktail that is sure to impress. You will need a cream whipper gun which can be found online or in a cookware shop.

Note on ingredients: use the freshest possible free range eggs. Freshly squeezed lemon juice is best, but you can use the bottled variety. It's worth spending a little bit more on a better quality gin, it will make a finer cocktail.

INGREDIENTS

300g **sugar syrup** (made from 500g sugar and 500g water heated and cooled)

For the granita

250ml **lemon juice**

150ml **gin**

150g **sugar syrup**

For the hot foam

4 **free range egg whites**

125ml **lemon juice**

75ml **gin**

150g **sugar syrup**

METHOD

1. Frozen granita. Start by putting the glasses in the freezer. We recommend an old style martini glass but any cocktail glass will suffice.
2. Mix the lemon juice, sugar syrup and gin together, place in a shallow container and put into the freezer. Allow this to freeze as much as possible. It will never go hard due to the alcohol, so can't be in there for too long!
3. Divide this iced mixture into your glasses and return it to the freezer. This can be done a day in advance.
4. Hot foam. Place the ingredients into your cream whipper. Screw the lid on tight and charge twice. Give it a really good shake then place into a bowl or pan of hot water. Use the water from a kettle, but you must make sure you give it a shake every couple of minutes to ensure you don't get any hot spots.
5. When you're ready to serve, remove the glasses from the freezer and top with the hot foam.

Congratulations on keeping
your team engaged, safe, healthy,
happy and productive!



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