



CHRISTMAS COCKTAIL WITH GIN AND SPARKLING WINE

10 min 35 min easy 6 glasses

INGREDIENTS

Rosemary syrup

40 g sugar
40 g water
3-4 rosemary leaves

Cocktail

150 g gin
2 lemons (75 g lemon juice, 6 long strips of peel)
100 g ice-cubes
500 g sparkling white wine

USEFUL ITEMS

6 champagne glasses

PREPARATION

Rosemary syrup

1. Place water and rosemary leaves into mixing bowl and heat **3 min/60°C/speed 1**.
2. Strain to remove rosemary leaves and place water back into mixing bowl. Add sugar and heat **3 min/50°C/speed 1**. Transfer to a bowl and set aside (approx. 15 minutes). Clean and dry mixing bowl thoroughly.

Cocktail

3. Place gin, lemon juice, rosemary syrup and ice-cubes into mixing bowl and mix **10 sec/speed 2**. Strain to remove ice-cubes, transfer into champagne glasses (approx. 50 g in each glass) and top with sparkling wine. Twist a piece of lemon peel over each glass to release its oil and pour into the glass. Serve immediately.