

Sikkim Fraise Gin and Tonic



PREP TIME
2 MINS



COOK TIME
3 MINS



TOTAL TIME
5 MINS



SERVES 1 PERSON



EASY



Ingredients

50ml Sikkim Fraise
Schweppes 1783 Light Tonic Water
2 fresh strawberries quartered
6 basil leaves
5 szechuan peppercorns

Method

Start by rubbing very quickly the rim of the glass with 1 basil leave. The oils in the basil will flavour the glass.

It's crucial to get your glass as cold as possible by initially stirring a few ice cubes around the glass to chill it. Drain out any excess water.

Fill the glass with plenty of cold ice.

Add the Sikkim fraise gin, then the tonic pouring it very slowly over a bar spoon to avoid losing all the carbonation.

Finally, stir the drink very gently before adding the fresh strawberries, basil leaves and the szechuan peppercorns freshly crushed.

<https://www.bascofinefoods.com/spanish-recipes/sikkim-fraise-gin-and-tonic/>