

Sikkim Bilberry Gin and Tonic



PREP TIME
2 MINS



COOK TIME
3 MINS



TOTAL TIME
5 MINS



SERVES 1 PERSON



EASY



Ingredients

50ml Sikkim Bilberry
Schweppes 1783 Light Tonic Water
8 fresh blueberries
Lime twist or wedge of lime to garnish
Parma Violets

Method

Start by rubbing very quickly the rim of the glass with some lime peel. The oils in the lime zest 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 Bilberry 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 lime twist and the blueberries freshly crushed.

Serve with some Parma Violets on the side.