



CLOVER CLUB





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In some drinks, the fruit overpowers the other ingredients. Not in the clover club. The raspberry syrup is a balanced touch that lends the gin just the right level of sweetness. Paired with a foamy head, the results are a favourite of modern mixologists who rediscovered this drink during the cocktail revival of the 90s to early 2000s.

60 ml (¼ cup)
raspberry gin
20 ml (¾ fl oz)
Raspberry syrup
20 ml (¾ fl oz)
lemon juice
1 egg white or
30 ml (1 fl oz)
aquafaba
ice cubes
3 raspberries,
to garnish

Raspberry syrup

55 g (¼ cup) caster
(superfine) sugar
5 raspberries

To make the raspberry syrup, combine the sugar and 60 ml (¼ cup) of water in a small saucepan. Bring to the boil and stir until the sugar dissolves. Remove from the heat and add the raspberries, using a fork to crush them. Set aside to infuse for an hour, then pass through a fine-mesh sieve into a jar.

Pour the gin, raspberry syrup, lemon juice and egg white or aquafaba into a cocktail shaker and dry shake for 15 seconds. Add ice and shake for another 15 seconds.

Strain into a chilled coupe. Thread the raspberries onto a cocktail stick and sit across the top of the glass.

Any leftover raspberry syrup will keep in a jar in the fridge for up to 5 days.

CLASSICS

MARTINI





Gimlet

THE BEE'S KNEES





PANSY SPRITZ

Bramble



GINGER MULE

