

# SPIRIT *of the* OUTDOORS



## FOREST FINALE

Equal measures of:  
Campfire Cask Aged Gin  
Beech leaf noyau (made with Campfire London Dry Gin)  
Syrup (2 parts water, 1 part maple syrup)

In Spring collect the early beech leaf tips, wash and stuff as many as possible into a bottle of Campfire London Dry. Seal and put away in a dark cupboard for 3 weeks, shake every few days. Strain into a clean bottle. This is the noyau. Next make a syrup of water and maple syrup. Measure and combine the 3 ingredients into another bottle to mix them well. Then pour into shot glasses and serve with dessert.

