

SPIRIT *of the* OUTDOORS



THEKADY CYCLIST

For the syrup

45gms Light brown muscovado sugar

15 Cardamom pods

90ml Water

Grated zest of 1 lime

Add sugar, water and cardamom pods to a saucepan and heat until just before boiling point when the surface starts to crack. Pour into a sterilised bottle. Once cool add the lime zest. Refrigerate for 24 hours and strain to remove the cardamom and lime zest.

To make (serves 2)

70ml Campfire Old Tom Gin

70ml Cardamom and lime syrup

140ml Oat milk

Ground cinnamon for garnish

Add syrup, gin and oat milk to a shaker filled with ice. Stir and strain into glass. Sprinkle with cinnamon. Sip through a bamboo straw and enjoy with chocolate coated raisins.

