

SPIRIT *of the* OUTDOORS



TWO SPOONFUL OF CASSIS HELPS THE LAPSANG GO DOWN!

For the syrup

250g Castor sugar

250ml Water

1 heaped teaspoon Lapsang Souchong loose leaf tea

Heat all ingredients until the sugar has dissolved, set aside to cool for 2.5 hours.
Strain the mixture to filter out the tea and store in an air tight sterilised bottle in the fridge.

To make

50ml Lapsang Souchong tea syrup

50ml Campfire London Dry Gin

30ml Fresh lemon juice

15ml Crème de Cassis

Add all ingredients to a cocktail shaker half filled with ice.
Shake for 20 seconds. Fill a cocktail glass with crushed ice.
Strain the cocktail over the crushed ice. Garnish with a slice of lemon.

