

# SPIRIT *of the* OUTDOORS



## THANK YOU RUPERT

60ml Campfire Cask Aged Pineapple Gin  
30ml Single cream  
2.5ml Vanilla lactic syrup  
Ice

To make the pineapple gin – brown two pineapple rings in a non-stick pan or over charcoal. Chop up and add to 140ml Campfire Cask aged Gin.

Leave for 24 hours before muddling the pineapple.

Fine strain into a clean glass and store in fridge.

To make the vanilla lactic syrup, first make a simple syrup by heating 250g of sugar and 250g water in a pan until the sugar has dissolved. Remove from heat and allow to cool.

Add the sugar syrup, lactic acid, salt and a split scraped vanilla bean to a small basin immersed (bain marie style) in hot water.

Heat the syrup gently for 1 hour at approx 55°C.

Set aside to cool and store in fridge.

To make the cocktail mix all ingredients in a cocktail can or mixing glass with 4-5 cubes of ice. Shake for 30 seconds then strain into a coupe glass.

Garnish with a pineapple wedge.

