

SPIRIT *of the* OUTDOORS



BEETS FROM THE BRONX

For the beetroot and tarragon syrup

Peel, wrap in foil and roast three medium beetroots at 180°C for 45 minutes. Allow to cool. Weigh and add half this weight in water plus the beets to a blender. Whizz until smooth and filter the juice through a muslin cloth.

To a small pan add:
125g Beetroot juice
125g Sugar
20 Tarragon leaves torn in half

Heat and stir until the sugar has dissolved and small white bubbles appear on the top of the syrup. Remove from heat and allow to cool.

Once cooled use a mesh strainer and decant into a sterile bottle.

Can be stored in the fridge for up to two weeks.

To make

60ml Campfire London Dry Gin
10ml Orange juice
10ml Beetroot and tarragon syrup
½ Egg white

Dry shake (no ice) all the ingredients in a cocktail shaker for 30 seconds.

Then add a few cubes of ice and wet shake for a further 20 seconds.

Fine strain into a pre-chilled martini glass.

