

Vanilla Pear Sour

adapted from Jamie Oliver

serves	level	prep time	syrup
1 + 400ml syrup	easy	2min	prepare ahead 35min + 30min cooling

This Vanilla Pear Sour uses a fragrant vanilla pear syrup that you can make in advance, so when it comes to the cocktail hour it just takes you a couple of minutes to create this beautifully moreish drink. Just make sure you have enough lemons!



Ingredients

1 **pear** - cut in 1cm cubes
200g **sugar**
200ml **water**
1/2 **vanilla pod** - halved and seeds scraped out

30ml **lemon juice**
50ml **vodka**
ice cubes

Decoration:

1 thin sliced **pear**

Method

1. Add the pear cubes, sugar, water and vanilla seeds (*including the pod*) to a saucepan. Simmer on low medium heat for 30min. Let it infuse and cool down for another 30min.
2. Strain through a muslin cloth and squeeze all the goodness out. Keep in a jug in the fridge.
3. Put the lemon juice, vodka and 30ml of the vanilla pear syrup into a cocktail shaker. Shake well and strain into a cocktail glass with ice.
4. Garnish with a thin pear slice.
5. Enjoy!

Tips / Variations:

- 🌀 Add a cinnamon stick to the syrup for a more festive treat.
- 🌀 Use leftover syrup to drizzle over pancakes, yoghurt or vanilla ice cream.
- 🌀 Mix with lemon juice and sparkling water for an exciting lemonade.

