

Winter Spiced Gin Cocktail

adapted from olive magazine

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

This 'Winter Spiced Gin Cocktail' will give you the well deserved break in the evening where you can just enjoy the moment. The shaken egg white will create a lovely creaminess and a beautiful foam on top, the perfect cloud upon which to drop your star anis.



Ingredients

4 **pears** - *cut in 1cm cubes*
250g **sugar**
250ml **water**
1 **star anis**
1 **cinnamon stick**

25ml **lemon juice**
50ml **gin**
1 **egg white**
1 handful **ice cubes**

Decoration:

1 **star anis**

Method

1. Add the pear cubes, sugar, water and spices to a saucepan. Simmer softly 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. Keeps for a week.
3. Put the lemon juice, gin, 25ml of the spiced pear syrup and the egg white into a cocktail shaker. Shake well. Add some ice. Shake well. Strain into a cocktail glass.
4. Garnish with a star anis.
5. Enjoy!

Tips / Variations:

- ☞ If this is too much egg white for you, just make 2 cocktail in one go with one egg white.
- ☞ Don't like the star anis taste? Just use the cinnamon stick in the syrup.

