



Orange Is The New Ginger

Equipment:

Clean jam jar
Cocktail shaker
Jigger/measure
Bar spoon
Potato peeler
Sharp knife
Chopping board

Ingredients:

50ml NcNean Organic Single Malt (carbon neutral)
10ml ginger syrup*
10ml orange oleo saccarum syrup**
20ml fresh lemon juice
20ml fresh orange juice
3 drops Angostura orange bitters

1 crystallised ginger piece (for garnish)
1 gold cocktail stick (for garnish)
1 orange zest (for garnish)
2 cups cubed ice (for shaking and in glass)

Method:

- Skewer the piece of crystallised ginger on the cocktail stick and leave aside with a 2 inch strip of orange peel, for garnish.
- Add all liquid ingredients to the cocktail shaker and fill with cubed ice. Shake for approx. 10 seconds.
- Fill your clean jam jar with fresh cubed ice and strain ingredients into the jar, leaving shaken ice behind.
- Garnish by expressing the essential oils from the orange peel over the surface of the drink then tuck the orange peel down the side of the glass, and rest the ginger and cocktail stick onto the edge of the glass.

*To prepare ginger syrup, mix 2 parts caster sugar with 1 part hot water until the sugar dissolves. Macerate a handful of diced ginger in the solution overnight, strain and store in the fridge until needed. Keeps for up to 1 week.

**To prepare oleo saccarum syrup, peel the skin off a few spent orange rinds after they've been juiced, then submerge the skins in caster sugar overnight. The sugar draws all the essential oils from the skins, infusing the sugar with their aroma and flavour. Mix 2 parts of the orange sugar with 1 part hot water until the sugar dissolves. Store in the fridge until needed. Keeps for up to 1 week.