

# COCKTAIL OF THE WEEK



RAISTHORPE  
DISTILLERY

## Pear & Peppercorn Garden Fizz

Using Raisthorpe's Pear &  
Peppercorn Secret Garden  
Gin

### INGREDIENTS:

2oz Raisthorpe Manor's Pear and  
Peppercorn Secret Garden Gin  
1oz Pear Juice (freshly squeezed)  
0.5oz Fresh Lemon Juice  
0.5oz Simple Syrup (adjust to  
taste)  
4-5 Fresh Basil Leaves  
2-3 dashes of Pear Bitters  
(optional)  
Yorkshire Tonics Premium Tonic  
Pear Slice and Basil Sprig, for  
garnish

### METHOD:

1. In a shaker, muddle the Fresh Basil Leaves gently to release their flavours.
2. Add the Pear and Peppercorn Gin, Pear Juice, Lemon Juice and Simple Syrup to the shaker.
3. If using Pear Bitters, add a couple of dashes to the shaker for an extra layer of flavour.
4. Fill the shaker with ice and shake well until the mixture is chilled.
5. Strain the cocktail into a highball glass filled with ice.
6. Top up the glass with Premium Yorkshire Tonic to your desired level, stirring gently to mix.
7. Garnish the cocktail with a thin slice of pear and a sprig of fresh basil.

