



Miles Gin Berry Cocktail

Preparation time: 10 mins or less – not including cooling time for tea.

**Serves 1 delightful 'you' or guest!
(double ingredients for 2, and so on)**

Ingredients

- to make the tea: 2 teaspoons of Miles Berry Berry Loose Leaf Tea, or any fruity tea will suffice!
- 3 or 4 ice cubes for a balloon glass (or of similar size)
- 35ml (2 & 1/2 tablespoons US) for a balloon glass (or of similar size) - of Newton House Gin, but any brand of gin will do the job!
- a good splash of Indian Tonic Water or one may try the 'aromatic' type.
- 25ml (2 tablespoons US) of pure cane sugar syrup.
- optional: a dash or two of rhubarb bitters.
- for decoration: a selection of summer berries (raspberries, strawberries, tayberries, redcurrants, or even a few blueberries!)

Equipage

- medium-sized Brown Betty teapot – or any 'robust' type of teapot you can get your hands on!
- tea strainer
- 1 x balloon glass for gin (420ml capacity or just over 14 US fluid ounces) or something of similar size.
- for decoration: cocktail umbrella – Oh, how fancy!

Method

1. Darlings – clean hands at the ready, please!
2. First off, prepare your beloved Brown Betty or any teapot of choice, and swill her trunk with boiling hot water.
3. To the pot add 2 heaped teaspoons of Miles Berry Berry Loose Leaf Tea or any fruity loose-leaf tea, then immediately fill your darling teapot about half-way with boiling hot water.



4. Allow to cool with the lid off. Once completely cooled kindly return the lid to your teapot and place in the fridge to chill.
5. Once chilled, it's time for a cocktail! So, drop 3 or 4 ice cubes into your glass, then add the gin – How spiffing!
6. Using a tea strainer, fill the glass half-way up with the cooled tea.
7. Add the pure cane sugar syrup, then top up with tonic water.
8. If you're a fan of rhubarb, and enjoy the contrast of sweet and 'tart', then add a dash or two of rhubarb bitters.
9. Darlings – now give your fruity, gin-laced concoction a quick stir – How exciting!
10. Now, it's time to add the finishing touch! So, reach for a cocktail umbrella and to the spikey end add 2 or 3 berries of your choice, then gently place the decoration into your glass – careful not to splash!
11. Voila - your cocktail is now ready to be served!
12. Darlings, the great thing is, I'm sure there's enough tea left-over to indulge in another cocktail, and then maybe another!

Miss Windsor x