



Mr Miles Gin Berry Cocktail Recipe!



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

- Darlings – clean hands at the ready, please!
- First off, prepare your beloved Brown Betty or any teapot of choice, and swill her trunk with boiling hot water.
- 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.
- Allow to cool with the lid off. Once completely cooled kindly return the lid to your teapot and place in the fridge to chill.
- Once chilled, it's time for a cocktail! So, drop 3 or 4 ice cubes into your glass, then add the gin – How spiffing!
- Using a tea strainer, fill the glass half-way up with the cooled tea.
- Add the pure cane sugar syrup, then top up with tonic water.
- If you're a fan of rhubarb, and enjoy the contrast of sweet and 'tart', then add a dash or two of rhubarb bitters.
- Darlings – now give your fruity, gin-laced concoction a quick stir – How exciting!
- 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!
- Voila - your cocktail is now ready to be served!
- 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

Bringing food history alive. and theatre to your table!

Find out more at www.misswindsor.uk



Read more online!