

pomegranate & orange blossom g&t

the everyday serve

Orange and pomegranate in the glass pick up the same fruit in the gin.

you need

50 ml	Fenrir Pomegranate & Orange
120–180 ml	good tonic water
2–3	thin orange slices
1 spoonful	pomegranate seeds
1 sprig	rosemary or mint (optional)
	ice

method

- 1 Chill a highball or balloon glass with ice water for a minute, then tip it out.
- 2 Fill the glass with fresh ice and pour in the gin.
- 3 Pour the tonic slowly down the side of the glass to keep the bubbles. More tonic makes it lighter, less makes it stronger.
- 4 Tuck the orange slices into the ice and scatter the pomegranate seeds on top.
- 5 Add the rosemary or mint if you like. Rosemary brings out the herbal side of the gin, mint makes it fresher.
- 6 Stir once, gently, and serve straight away.

