

spiced g&t with a cinnamon twist

for autumn and christmas

This one leans into the warm botanicals in Fenrir: cinnamon, nutmeg and pink pepper.

you need

50 ml	Fenrir Pomegranate & Orange
150 ml	Indian or lightly spiced tonic water
1	cinnamon stick
1 wide strip	orange peel
a few	pink peppercorns
1 spoonful	pomegranate seeds
a grating	nutmeg
	ice

method

- 1 Hold the cinnamon stick over a flame for a few seconds until it smells toasted. Let it cool.
- 2 Squeeze the orange peel over a balloon glass so the oils spray onto it, then rub the peel around the rim.
- 3 Fill the glass with ice. Add the gin, the pink peppercorns and the pomegranate seeds.
- 4 Top with tonic, poured slowly.
- 5 Twist the orange peel around the cinnamon stick and stand it in the glass.
- 6 Finish with a light grating of nutmeg.

tip

For a party, mix the gin and garnish in a jug and add the tonic glass by glass, so it stays fizzy.

