

RASPBERRY & PISTACHIO COLLINS

By Mixologist Charlotte Voisey



Paired with Chef Amanda Freitag's Beet Salad with Pistachio Vinaigrette

INGREDIENTS

1 ½ oz Hendrick's Gin
¾ oz Pistachio cordial*
½ oz fresh lemon juice
4 fresh raspberries
2 oz soda water

INSTRUCTIONS

Muddle (gently mash) raspberries then combine ingredients in cocktail shaker (except soda water)
Add ice and shake well
Strain over fresh ice in a tall glass
Top with soda water
Garnish with a slice of cucumber

Pistachio Cordial - Instructions (makes 8 oz)

1. Combine 1 cup sugar and 1 cup water in a pan. Bring to a low simmer and stir for a few minutes until sugar has fully dissolved.
2. In a blender place 1/2 cup unsalted, roasted pistachios and add the sugar water
3. (Optional – add 1 drop of rosewater)
4. Blend for 30 seconds and allow to sit for 2 minutes
5. Strain out solids and collect cordial
6. Keep refrigerated until ready to use

EQUIPMENT

Cocktail shaker
Ice

