



GIN BASIL SMASH

BACKGROUND

An adaptation of a drink conceived by Jörg Meyer of bar Le Lion Hamburg Germany and named 'Best New Cocktail' at Tales of the Cocktail in 2008.

INGREDIENTS

2 Part	Plymouth Gin
1 Part	Fresh Lemon Juice
1 Part	Sugar Syrup
20	Basil Leaves

GLASS

Old Fashioned

GARNISH

Basil Leaf

METHOD

1. Lightly rip a handful of basil and drop into the shaker.
2. Add gin, lemon juice and sugar syrup.
3. Add a scoop of ice and shake well.
4. Double strain the mixture into an Old Fashioned glass.
5. Garnish with a sprig of basil.