

MINTY RHUBARB AND ELDERFLOWER GIN FIZZ

INGREDIENTS

for the cocktail

1 part gin

1 part St. Germain elderflower liqueur

2 parts rhubarb simple syrup (see below)

juice of 1/4 large lemon

a sprig of fresh mint

ice

soda water

for the rhubarb simple syrup

1/2 pound fresh rhubarb, chopped (approx 2 cups)

1 cup sugar

1 cup water

a good sized chunk of rind from an orange

2 quarter sized slices of fresh ginger, peeled

DIRECTIONS

For the simple syrup, put all of the ingredients into a pot and bring to a boil, turn down the heat until it's just simmering and let it simmer for about 20 minutes. Remove from the heat and let it cool down to room temperature. Using a fine strainer, pour the syrup into a bowl. Push down on the solids to get all the juices out. When you are satisfied that you have gotten all the juice out of the rhubarb that you are going to get, pour the syrup into a jar or bottle. It can be stored in the fridge for a few weeks. You can keep the rhubarb mash as well (spread it on toast like jam).

To make the cocktail, put the mint and the lemon juice in a tall glass and muddle the mint a bit. Pour in the gin, the St. Germain and the rhubarb simple syrup, add a few ice cubes and top up the glass with soda water.