



BRAMBLE

INGREDIENTS

- 1.5 oz Acrónimo Gin
- 1 oz lemon juice
- 1 oz Sugar syrup
- .8 oz blackberry puree
- Ice

INSTRUCTIONS

Shake the gin, lemon juice and sugar syrup in a cocktail shaker with a good handful of ice cubes then strain into a rocks glass full of crushed ice. Drizzle the crème de mure over the top so it 'bleeds' into the drink.

Garnish with the blackberry



DIRECTIONS FOR SYRUP

Prep time: 5 mins

- Prepare the simple syrup by combining sugar, water, and blackberries in a small saucepan
- Place the saucepan over medium-high heat and bring the mixture to a rapid simmer, stirring occasionally to prevent sticking
- Once the blackberries have softened, gently crush them using the back of a wooden spoon
- Reduce the heat to low and let the mixture simmer gently for 10 to 15 minutes until the syrup has thickened and reduced to your desired consistency.

DIRECTIONS FOR COCKTAIL

Prep time: 5 mins

- In a shaker filled with ice, add the gin, lemon juice, and simple syrup. Shake vigorously until well-chilled
- Fine-strain the mixture into a martini or highball glass
- Garnish with a lemon half-wheel and a fresh blackberry