HALLOWEEN COCKTAIL · 01

Golden Elixir

My take on the Park Avenue

Serves 1 · Coupe glass · Ready in 5 minutes



INGREDIENTS

- 45ml pineapple gin
- 15ml blanc vermouth *
- 15ml triple sec
- 15ml pineapple juice
- Plenty of ice

To garnish

- 2 blackberries threaded onto a cocktail stick

METHOD

1. Put the gin, vermouth, triple sec and pineapple juice in a cocktail shaker.
2. Add plenty of ice and shake until the shaker feels very cold.
3. Strain into a chilled glass, leaving the ice behind.
4. Rest the blackberries across the rim.

* *Blanc vermouth, sometimes called bianco, is the pale, gently sweet one. It sits nicely between dry and sweet vermouth, so just keep an eye on the label when you're shopping.*

IMPORTANT NOTE

This recipe is provided for general information and inspiration only.

Ingredients and brands can change, so please always check labels and allergen information, and make sure it's suitable for you and your guests' dietary, medical or other requirements, seeking professional advice where needed.

You are responsible for safe food handling, preparation and serving. Please drink responsibly.

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