



TENGU SAKE 天狗

OKINAWA COSMO

A lovely, delicate twist on the Cosmo. The hibiscus does the work of the cranberry, adding colour and tartness while lifting the Okinawa Gin's tropical botanicals. This drink is a little more complex than the standard Cosmo but is still light, delicate and hugely refreshing.

Ingredients

50ml Okinawa Gin

10ml Triple Sec

10ml hibiscus syrup

15ml lime

(For the hibiscus syrup: Pour 100ml boiling water over 2 grams of dried hibiscus. Leave for 5 minutes, strain then mix with 100 grams of sugar.)



Method

Add all the ingredients to a Boston shaker and shake hard. Double strain into a Coupe glass and garnish with a flamed orange zest.

Check out the video for this cocktail as well as our other spirits & cocktails at <http://www.tengusake.com/spirits>

Tengu Sake

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