



TENGU SAKE 天狗

TAMARIND RICKY

Tamarind is a great foil to Okinawa Gin's tropical botanicals and Awamori base. We found that by dialling down the citrus and using tamarind as the souring agent we maximised the wonderful aromas of the gin. This drink is great as an alternative to a G&T- refreshing and complex in equal measures.

Ingredients

50ml Okinawa Gin

17.5ml sugar

5ml lemon

25ml tamarind syrup

100ml soda

(For the tamarind syrup: add 50ml hot water to 50 grams of tamarind paste. Stir thoroughly then fine strain)



Method

In a Boston shaker mix the gin, tamarind syrup, sugar and lemon. Shake then strain over fresh ice into a Collins glass. Top up with the soda then garnish with a dehydrated orange wheel.

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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