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# K T TIME

Alluring to Ms Hudson's famous clockwork Tea Time ritual, a herbal and fruity tea cocktail blending hibiscus and elderflower.

## For K T Time

- ✓ 50ml Beefeater Gin
- ✓ 25ml St. Germain elderflower liqueur
- ✓ 10ml Hibiscus Syrup\*
- ✓ 30ml Cranberry juice
- ✓ 10ml Lime juice
- ✓ 3 drops plum bitter

## For Hibiscus Syrup

- ✓ 200g caster sugar
- ✓ 100ml hot water
- ✓ 20g hibiscus tea powder
- ✓ Jar or container with lid
- ✓ Serving bottle
- ✓ Muslin cloth

## Method / Hibiscus Syrup

- 1 Add the hibiscus to the jar
- 2 Pour in 100ml hot water
- 3 Slowly add the caster sugar and stir until dissolved
- 4 Close the jar and let cool for 20 minutes
- 5 Strain the solution using a muslin cloth in to the bottle
- 6 Store in the fridge for up to 2 weeks

## Method / K T Time

- 1 Add all ingredients to a cocktail shaker
- 2 Shake and double strain
- 3 Serve in a frozen martini glass

\*Hibiscus syrup can be made at home or bought in store

THE  
KITCHEN



AT  
HOLMES