



# BERRY BALM COCKTAIL



## INGREDIENTS

### FOR APPROX. 250ML BERRY SYRUP:

- 1 glass of Cavendish & Harvey Berry Selection
- 200ml water

### FOR ONE GLASS (APPROX. 140ML):

- 6 tbsp (non-alcoholic) gin
- 8 tbsp berry syrup
- 1 handful of lemon balm or mint
- ice cubes

## PREPARATION:

- For the berry syrup, melt a jar of Cavendish & Harvey Berry Selection with the water in a saucepan and reduce to a slightly thick syrup, then allow to cool.
- Put all ingredients in a cocktail shaker and shake for approx. 45 seconds. Then strain into a cocktail bowl and garnish with lemon balm.