

You're cordially invited...

There's always time for a cocktail. Our in-house foodies share two recipes that use fruit cordial to splendid effect

TRY THIS



Simple syrup

Combine 1 cup (250ml) each water and sugar over medium heat and stir until sugar dissolves. Cool completely before using.

MAKES ABOUT
1½ CUPS

PNP CRAFTED COLLECTION POMEGRANATE & ROSE GERANIUM FLAVOURED CORDIAL (500ML)

Tasty and delicious with fruity and floral notes. Enjoy with tonic or sparkling water, or use in cocktails to add a bold punch of flavour!

POMEGRANATE AND GIN FIZZ

Combine 1 tot (25ml) each simple syrup (see above right) and Malfy blood orange gin with 2-3 tots (50-75ml) PnP pomegranate & rose geranium cordial and juice (30ml) of ½ a lemon in a cocktail shaker. **Shake** well for 30 seconds. **Fill** with ice and add 2 Tbsp (30ml) egg white. **Shake** for another minute. **Serve** as is or over ice. **MAKES 1**

POMEGRANATE AND PINEAPPLE COOLER

Combine 1 tot (25ml) simple syrup with 2 tots (50ml) each vodka and PnP pomegranate & rose geranium cordial in a tumbler over ice. **Top** up with pineapple juice and sparkling water. **Serve** as is or garnish with sprigs of mint. **MAKES 1**

WIN

A Sugarbird gin hamper!

We've come to know and love Sugarbird's delicious gins, and there's no better time than spring to bring you yet another. Enter Sugarbird Honeybush & Moringa! It's a floral-driven gin infused with sweet wild Cape honeybush, warm toffee and rooibos notes for subtle aromatic spiciness and sweetness, delicately balanced by Namibian moringa with its tart, herbaceous qualities.

Two lucky readers stand a chance to win the full set (four bottles in total) of Sugarbird's signature gin range, valued at over R1 500 each! To enter, turn to page 112. Keyword:

Sugarbird

