

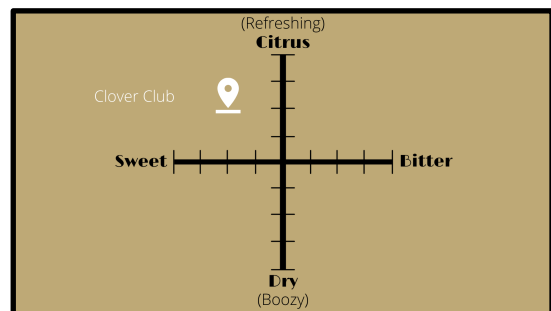


Clover Club Recipe

Ingredients

- 50mls - London Dry Gin
- 30mls - Lemon Juice (Fresh)
- 30mls - Raspberry Syrup
- 3 - 4 drops - Wonderfoam

Taste Chart



Taste:

A simple explanation... it's sweet, but sour!

Liquor notes:

- Raspberry Syrup: 500grms of sugar, dissolved in 250mls of hot water, 250grms Raspberries
- Lemon Juice: Freshly Squeezed is recommended.

Utensils:

- Boston Shaker / Cocktail Shaker (Home use: Jam Jar or Protein Shaker).
- Fine Strainer (Home use: Tea or Food Strainer).
- Jigger / measuring shot glass.

Let's get mixing:

1. Add London Dry Gin, Lemon Juice, Raspberry Syrup & Wonderfoam to Boston Shaker / Jar.
2. Load Boston Shaker tin with plenty of ice (Shake vigorously for 20 seconds)
3. Pour into chilled glass through fine strainer (keeping out ice & fine Raspberry particles)
4. Top up glass with ice.

Scan Q/R Code to watch Video on How To Make The Perfect Prohibition Sour



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