



Appleyard Sour

Ingredients

25ml Lemon Juice
25ml Simple Syrup*
25ml Annie Elizabeth Apple Juice
50ml Sipsmith Gin

1 Egg White or a dash of Ms Betters
Bitters Miraculous Foamer
1ml Orange blossom water

Method

1. Add all of the ingredients to a shaker then fill with ice.
2. Shake hard over the ice then discard the ice and shake again without any ice.
3. Strain into a chilled old-fashioned glass over ice.

*Simple Syrup – Equal parts caster sugar to hot water, stir the syrup until all of the sugar has dissolved. Once cooled pop it in a sealed container and keep in the fridge. Simple syrup will keep for 1 week.

Recipes and photography courtesy of Joe White, Henry C, Chorlton.