

GOMME

# Pommy Garden



## INGREDIENTS

- 10mL SHOTT Pomegranate
- 10mL SHOTT Gomme Sugar Syrup
- 45mL Gin
- 20mL Hibiscus and Rosehip tea
- 20mL Lemon Juice
- 5mL Rose Water
- 20mL Egg White
- Ice

**Garnish:** A Skewered Cherry and an Orange Peel Twist

## METHOD

1. Brew the hibiscus and rosehip tea and set to one side to chill.
2. Add all of the ingredients to a Boston Shaker and shake without ice until the egg white has emulsified.
3. Fill the shaker with ice and shake again until the tin has frosted.
4. Strain into chilled glass.
5. Garnish with the skewered cherry and a orange peel twist.

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