

Ginger Craft

- 2 or 3 thin slices of Ginger
- 40ml J.M. White Rum
- 15ml **Joseph Cartron Guignolet de Bourgogne**
- 20ml fresh Lime juice
- Ginger Soda (e.g. Canada Dry)

RECIPE: Press the slices of Ginger in a Highball glass with a pestle. Add the Rum, the Joseph Cartron Guignolet de Bourgogne, the lime juice and a few ice cubes. Stir with a spoon to mix all the ingredients. Fill up with ice cubes and add a dash of Ginger Soda before serving.

DECORATION: Decorate with little ginger sticks or a slice of Lime.

Tasting Tip

Fresh and spicy cocktail that associates the softness of the cherry with the spiciness of the Ginger.

Created by Joseph Akhavan

