



**BEHIND
THE BAR**
with
Cara Devine

London Calling

Chris Jepson's modern gin classic

Created in the early 2000s this delicious cocktail features one of our favourite ingredients - Sherry.

Specs:

40ml (1 & 1/3 oz) good quality gin (Navy Strength if you can find it)

15ml (1/2 oz) fresh lemon juice

15ml (1/2 oz) fino sherry

15ml (1/2 oz) sugar syrup

2 dashes of orange bitters

Grapefruit twist to garnish

Good quality ice

Equipment:

A coupe

A jigger

Shaker tins

A hawthorn strainer

A fine strainer

Method:

Into your shaker small tin add all the ingredients.

Fill shaker tin full with ice.

Combine tins and shake until the tins become frosted.

Open tins, double strain into a chilled coupe with a grapefruit twist to garnish.

Suggested ingredients:

Navy Strength gin is great for this drink due to its higher alcohol content.

This really carries through and lengthens the cocktail. *Beefeater 24* was Chris' original choice of gin, but we like the *Never Never Southern Strength Gin* for its great botanicals. For the fino sherry, definitely look for something higher quality, like *Lustau* to add complexity to the drink.

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