



**BEHIND
THE BAR**
*with
Cara Devine*

The Patsy Collins

A wintery take on the Tom Collins

Created for Bomba Rooftop's winter menu in 2019 this low ABV cocktail combines sherry and verjuice with the warming flavours of rhubarb and dill.

Specs:

45 mls (1 & 1/2 oz) fino sherry

20 mls (2/3 oz) of verjus

20 mls (2/3 oz) of spiced Rhubarb Syrup* (recipe below)

Ice

Soda Water

Dill to garnish

Equipment:

This drink is built in the glass so all you really need is a jigger, a bar spoon, a tall glass and a straw.

Method:

Add the fino sherry, verjus and rhubarb syrup to your tall glass.

Fill with as much ice as possible.

Top with Soda Water.

Stir, add more Ice or Soda if required.

Garnish with a healthy sprig of dill.

Enjoy!

Rhubarb syrup recipe:

Take 2 parts rhubarb, 1 part water and 1 part caster sugar, and add 3% (of the total volume) pink peppercorns and 1% cardamon.

Stew all the ingredients together until rhubarb breaks down.

Then pass through a fine sieve, making sure you pass as much through as possible.

Takes a bit of elbow grease.

Suggested ingredients:

A cheap and cheerful sherry, *Elegante by Gonzalez Byass*, works well in this drink as it has a more robust flavor. A higher end sherry might be too delicate and get a little lost.

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