

1883

MAISON ROUTIN
FRANCE



1883 BLUEBERRY RECIPES

Blueberry Crusta

INGREDIENTS

2/3 oz. 1883 BLUEBERRY SYRUP
1.5 oz. PLYMOUTH GIN
1/2 oz. SLOE GIN LIQUEUR
1/2 oz. MARASCHINO LIQUEUR
1 oz. PINK GRAPEFRUIT JUICE
2 DASHES CARDAMOM BITTERS

METHOD

Frost the rim of a wine glass with caster sugar, and run a piece of pink grapefruit peel round it. Add a large ice cube, and all remaining ingredients. Stir gently. Garnish with Szechuan pepper, blueberries, and pineapple leaves.



Blueberry Macchiato

INGREDIENTS

3/4 oz. 1883 BLUEBERRY MUFFIN SYRUP
4 oz. WHOLE MILK
2 SHOTS ESPRESSO
4 BLUEBERRIES

METHOD

Add the syrup and blueberries to a Toddy glass. Steam the milk, and pour on the edges of the glass to run on the syrup. Over the back of a bar spoon, pour the espresso on the milk. To finish, coat with the milk foam. Garnish with crushed blueberries.



Blueberry Mojito

INGREDIENTS

1 oz. 1883 BLUEBERRY SYRUP
1 oz. RUM
2-3 oz. SPARKLING WATER
5-7 MINT LEAVES
2 WEDGES LIME

METHOD

Add lime, mint and syrup to serving glass and gently muddle. Fill with ice. Add Rum and top with sparkling water. Stir gently or transfer from glass to glass. Garnish with mint leaves, lime, and fresh blueberries.



Iced Blueberry Lavender Tea

INGREDIENTS

2/3 oz. 1883 BLUEBERRY SYRUP
2/3 oz. 1883 LAVENDER SYRUP
1 OOLONG TEA BAG
3 oz. HOT WATER
ICE (1 CUP)
MINT LEAVES (TO GARNISH)

METHOD

Infuse the tea in a separate cup. Pour the syrups in a shaker, followed by the ice and the brewed tea. Shake until chilled then pour in a glass. Garnish with mint leaves and blueberries.



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