

# 1883

MAISON ROUTIN  
FRANCE



## SUMMER DRINK INSPIRATION

### Matcha Mint Iced Tea

#### INGREDIENTS

1 tsp. AIYA cooking grade matcha  
1 cups water  
1 cups crushed ice  
1/2 lime  
1 bunch mint  
1/2 oz. 1883 Pure Cane (or) 1883 Mojito Mint

#### METHOD

In a cocktail shaker, shake the water and matcha until there are no lumps. Add the ice, a squeeze of lime, a bunch of mint, 1883 Cane or Mojito, and shake it some more. Pour into a glass and garnish with extra lime slices and mint.



### Craft Apricot Tonic

#### INGREDIENTS

2/3 oz. 1883 Apricot Syrup  
2/3 oz. lime juice  
4 oz. tonic water  
4 cardamom seeds  
Half stick of lemon grass

#### METHOD

Put the cardamom seeds in a tumbler and crush gently. Fill with ice cubes, then add the syrup and juice. Top up with tonic and add the lemon grass, stirring for even consistency. Decorate with a lime quarter and dried apricot pieces.



### Shaken Iced Purple Tea

#### INGREDIENTS

1/2 oz. 1883 Lavender syrup  
2/3 oz. blueberry juice  
5 oz. Earl Grey tea  
ice

#### METHOD

Infuse Earl Grey tea in boiling water for 4 minutes, strain, and leave to cool. In a cocktail shaker pour the syrup, the juice, the cold tea, and add ice. Shake well, and pour into a serving glass. Garnish with a lavender flower and a blueberry.



### Craft Ginger Soda

#### INGREDIENTS

2/3 oz. 1883 Ginger Syrup  
2/3 oz. lime juice  
4 oz. soda water  
4 basil leaves

#### METHOD

In a tumbler: place the basil leaves and gently muddle to release flavour. Add ice and the remaining ingredients. Stir well. Garnish with a basil sprig, lemon slice and fresh ginger.



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