

The Marigold

COCKTAIL

GLASS: Whisky

HONEY & SPICE OLD-FASHIONED

Toasted Garam marsala honey water stirred cold with Joseph Barry VSOP splashed with cardamom bitters and a orange twist

METHOD:

Stir with ice and strain over ice sphere

INGREDIENTS:

50ml	Joseph Barry VSOP
10ml	Toasted Garam Masala honey water
4	Dash Cardamom bitters

GARNISH:

Orange twist with small flower and honey spiced lick on glass

GM HONEY WATER

2 teaspoons GM spice toasted in a pan
Add spice to 375ml water and bring to boil, slowly add 375ml Honey, simmer for 10 minutes, while stirring.

CARDAMOM BITTERS

8 cardamom pods - split and toasted
Add bottle of Angostura bitters, stand for 2 hours.



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