FLOWER COLLINS







With Alcohol

hol Cold

Long drink





- 4cl old tom gin
- 1.5cl elderflower liqueur
- 1.5cl rose syrup 1883
- 2cl lemon juice
- 8cl ginger ale

A subtle, floral version from the extensive Collins family. A fresh, thirst-quenching cocktail ideal during sweltering summer heat.

INSTRUCTIONS

Pour the dense ingredients (syrup, liqueur, lemon juice, gin) into an ice-filled tumbler. Add the ginger ale and stir to obtain a smoon consistency. Top up with ice. Garnish with rose petals and lemon peel.

ASSOCIATED SYRUP



ROSE 1883