

PARTRIDGE AND PEAR SOUR COCKTAIL

Join us in a tippie that will make
Christmas truly extra-special

This Christmas no one will remember the gin and tonic. But they will remember the Partridge and Pear Sour cocktail you made with St Maur elderflower liqueur and your favourite gin. A sweet and sour, beautifully balanced silky Christmas classic, it's easy to make and pairs nicely with savoury canapés and those hot, herby sausage rolls.

The partridge is provided by Percy, St Maur's partridge brand mascot. For the pear puree used in this recipe either make your own, purchase an expensive specialised cocktail ingredient, or as we have done here, nip down to the supermarket and buy a pouch of 100 per cent pureed pear baby food. Cheers! (And remember to enjoy responsibly.)

INGREDIENTS:

- 35ml elderflower liqueur
- 35ml dry gin
- Freshly squeezed juice from half a lemon
- 1 egg white
- 7.5ml pear puree

METHOD:

Put all the ingredients in a shaker and dry shake. Add ice and shake again, then strain into a chilled martini glass. That should be enough for two. Garnish to decorate and serve.

St Maur is a hand-crafted premium elderflower liqueur from the Heart of England, made from responsibly sourced ingredients and flavours gathered in ancient family-owned woodlands. Find out more at: drinkstmaur.com

