



The Distinct Designs Studio Cocktail Collection

The Balsam Ridge

Inspired by FlexTones 511



The Balsam Ridge



Serve in a highball or Collins glass, over ice

Ingredients

- ~ 2 oz London Dry gin
- ~ $\frac{3}{4}$ oz fresh lemon juice
- ~ $\frac{1}{2}$ oz honey syrup (2 parts honey, 1 part warm water)
- ~ 6 fresh basil leaves
- ~ 1 small rosemary sprig
- ~ $\frac{1}{4}$ tsp matcha powder
- ~ Sparkling water to top

Method

Muddle the basil in the bottom of your shaker and let sit for 2 minutes before adding other ingredients. Add gin, lemon juice, honey syrup and matcha with ice. Shake well and double strain into a highball or Collins glass over ice. Top with a splash of sparkling water. Garnish with a rosemary sprig.

Make it a mocktail! Alternate Ingredients

- ~ 2 oz strong cold-brewed green tea, cooled
- ~ $\frac{3}{4}$ oz fresh lemon juice
- ~ $\frac{1}{2}$ oz honey syrup (2 parts honey, 1 part warm water)
- ~ 6 fresh basil leaves
- ~ 1 small rosemary sprig
- ~ $\frac{1}{4}$ tsp matcha powder
- ~ Sparkling water to top