

Penicillin

Ingredients

60 ml blended scotch
22 ml lemon juice, freshly squeezed
22 ml honey-ginger syrup*
7 ml Islay single malt scotch
Garnish: candied ginger

Method

Add the blended scotch, lemon juice and syrup into a shaker with ice, and shake until well-chilled. Strain into a rocks glass over fresh ice.

Top with the Islay single malt scotch.

Garnish with a piece of candied ginger.

To make the honey-ginger syrup: Combine a single cup of honey, one 15 cm piece of peeled and thinly sliced ginger and one cup of water in a saucepan over high heat, and bring to a boil. Reduce the heat to medium, and simmer for five minutes. Place in the refrigerator to steep overnight. Strain with a cheesecloth.

