



Cracker Lekker

Servings: 1

Prep Time: 15min

Cook Time: 25min

Ingredients

Cocktail

- 100ml pear and cranberry purée
- 25ml coconut milk
- 37,5ml (2½ tbsp) cinnamon and rosemary syrup
- dash orange bitters
- dash black walnut bitters
- pinch black pepper
- fresh rosemary, to garnish
- 1 cinnamon stick, to garnish
- 25ml cold slow-drip coffee, to serve

SohBar cinnamon and rosemary syrup

- 5 cinnamon sticks
- 950ml syrup
- 60ml (¼ cup) fresh rosemary

Directions

1. For the SohBar cinnamon and rosemary syrup, place the cinnamon sticks in a pestle and mortar and grind to a semi-fine powder. Add the powder and remaining ingredients to a pot and bring to a boil. Reduce the heat immediately and simmer, 25 minutes.
2. Remove from heat and allow to rest overnight. Strain and decant into a sterilised glass bottle. This will keep for up to 2 weeks, unrefrigerated and sealed.
3. For the cocktail, add the purée, coconut milk, syrup and both bitters to a cocktail shaker. Fill the shaker with cubed ice and shake vigorously.
4. Strain the cocktail into a short glass filled with ice and garnish with rosemary and a cinnamon stick. Serve the coffee on the side, to be added by guests as they wish.