



**MINUS8**  
VINEGAR & VERJUS

**RECIPE CARD**

## L8 HARVEST PEACH PERFECT COCKTAIL



### L8 HARVEST VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre  
Icewine vinegar is made from Vidal grapes that are picked while naturally frozen in the winter, from the vine, and pressed immediately. Bottle aged for years.

**Ingredients:** Peach Purée  
2 Ripe Peaches

**Ingredients:** 2 oz gin  
1 oz peach puree  
1½ tps L8 Harvest Vinegar  
1 oz lemon juice  
3-5 mint leaves  
3-5 basil leaves  
1 teaspoon simple syrup  
1 splash club soda, or, champagne



### Method

#### Peach Purée

- Remove pits and stems and then roughly chop the ripe peaches.
- Purée in a blender.
- Strain, but feel free to leave some of the tinier "bits," they only add to the loveliness of this drink.
- This should yield 2-3 oz of peach puree, enough for a few cocktails.

#### Cocktail

- Add lemon juice, gin, mint and basil (more or less, to taste) to a cocktail shaker. Muddle well.
- Add ice, peach purée, and L8 Harvest Vinegar.
- Shake well, until cocktail shaker is frosty and you're sure contents are well chilled.
- Pour into glass with ice (don't strain!).
- Top with a splash or club soda or champagne.