

30 minutes (plus infusing time)

Makes 1 x 750ml bottle of each

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Ingredients:

Gin:

- 4 sprigs rosemary
- $\frac{3}{4}$ cup (180ml) pomegranate rubies
- 1 bottle (750ml) good-quality gin

Cordial:

- $1\frac{1}{2}$ cups (375g) sugar
- $1\frac{1}{2}$ cups (375ml) water
- 1 cup (250ml) pomegranate juice
- 1 punnet (400g) raspberries

Method

1. Place rosemary and pomegranate rubies in a sealable jar or bottle and decant gin into it, making sure to cover the herbs.
2. Seal and store in a cool, dark place for about 2 weeks while flavours infuse.
3. Shake every 2 days.
4. Strain gin and decant into a gift bottle.
5. Combine cordial ingredients in a medium-sized pot.
6. Stir until all the sugar is dissolved, then simmer for 10-15 minutes to reduce slightly.
7. Cool and strain if desired before pouring into a sterilised bottle.
8. Add a label that reads: "Combine 2 tots (50ml) cordial with 1-2 tots (25-50ml) gin. Top with tonic and a sprig of rosemary."

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