



APPLE AND BLACKBERRY CRUMBLE COCKTAIL RECIPE

Apple and blackberry season is here! With blackberries in every hedgerow and trees laden with apples, this is a fantastic and sustainable cocktail recipe for you to try at home!

The measures of vodka and apple juice are per cocktail but the ingredients for the blackberry and vanilla vodka make a whole bottle and the crumble ingredients make enough for about 16 cocktails too.

INGREDIENTS

50ml Blackberry and vanilla vodka
100ml Cloudy apple juice
(per cocktail)

Blackberry and Vanilla Vodka:

70cl Bottle vodka
500g Blackberries
2 Vanilla pods
Kilner jar

Crumble Topping:

100g Plain white flour
25g Butter, cold, cubed
75g Caster sugar
Toffee sauce (we make our own but you can a good quality one from a supermarket)

RECIPE

Blackberry and Vanilla Vodka:

Split the vanilla pods and add them to the kilner jar with the vodka and blackberries. Muddle and shake (remember to close the lid first!!). Leave to infuse for 7 days. Strain through muslin.

Crumble Topping:

Rub the butter into the flour until you get a light breadcrumb texture. Mix through the sugar until combined. Bake for 20-30 minutes at 180C until golden brown. Leave to cool to room temperature. Place in the fridge for 1 hour. Blitz in a blender until a fine crumb. Refrigerate until needed.

To Serve:

Add the blackberry and vanilla vodka, apple juice and some ice into a cocktail shaker and shake (Tom Cruise style) until the mix is chilled. Dip the rim of a coupe glass into the toffee sauce, then the crumble mix. Strain the chilled vodka and apple juice mix into the coupe glass. Sit back and enjoy!