

Pumpkin sour (Serves 2)

Ingredients

100ml vodka
100ml Spiced pumpkin puree
50ml lemon juice
20ml sugar syrup
4 dash angostura bitters
40ml Egg whites



Spiced pumpkin puree:

1 whole pumpkin
Water
Spices: Cinnamon, nutmeg, ginger
(This will make enough for several rounds!)

Method

Cut the pumpkin into quarters, then peel and cut into chunks. Place in a large saucepan with all the chosen spices, cover with water and bring to the boil. Cook for 20 minutes or until the pumpkin is tender. Drain well and allow to cool. Once cool, blend in a food processor, until smooth. The puree will keep refrigerated for up to 3 days, or you can deep freeze and it will last for 3 - 6 months.

To Serve:

Dry shake all of the cocktail ingredients together, then shake again over ice. Strain and serve in a whisky glass on ice. Garnish with star anise or a cinnamon stick and enjoy!