

Maddie's Rhubarb 75 Cocktail

A seasonal twist on the classic French 75, this cocktail celebrates early spring flavours with bright rhubarb and fresh lemon, lifted by crisp prosecco. Light, elegant and gently tart!

Ingredients

30ml Gin (we use Wood Brothers but any London dry is fine)
15ml Rhubarb Syrup
15ml Lemon Juice
60ml Prosecco

Rhubarb Syrup:

200g Rhubarb (chopped)
200g Caster Sugar

Garnish:

We use a dehydrated orange slice (optional)



Method

To make the rhubarb syrup, roughly chop the rhubarb into small pieces. Place in a tupperware container and pour over the sugar. Close the container and give it a shake, to ensure the rhubarb pieces are coated in the sugar. Leave to macerate in the fridge for 12-24 hours.

After a few hours, you will notice the juice starting to release from the fruit - the longer you leave it, the more intense the flavour (we leave ours for the full 24 hours). Once ready, strain the syrup through a fine sieve to remove the rhubarb pieces, and there you have it! Store in the fridge (it keeps well for 1-2 weeks).

Using a coupe or prosecco glass, add the gin, lemon juice and rhubarb syrup. Give it a quick stir. Top up with prosecco and stir gently this time to combine. If you want to add a garnish, you can add a slice of dehydrated orange. Sit back and enjoy!

Top Tip:

The rhubarb syrup can be used in a variety of cocktails, mocktails, and homemade lemonades. Another of our favourites is a Rhubarb Bellini – 50ml of rhubarb syrup, simply topped up with Prosecco.