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## Raspberry Kiss (alcohol free 'G&T')

*Unexpected kisses are the best!*

What a fruity refreshment this is! Mix this flavoured water with tonic and you'll get an alcohol free twist of the Raspberry G&T. You'll get the best of both worlds: the taste of G&T and the advantages of alcohol free drinks.

**Color:** pinky  
**Tonic:** Thomas Henry Elderflower  
**Garnish:** Lemon zest, Raspberry, rose leaves, mint...

INGREDIENTS



Raspberry  
5 pieces  
16 gr



Lemon zest  
0.1 gr



Orange peel  
0.7 gr



Rose leaves  
0.3 gr



Coriander  
3.5 gr



Angelica  
0.2 gr



Camomile  
0.3 gr



Hibiscus  
0.4 gr



Elderflower  
0.2 gr



Cardemom  
2 seeds



Juniper  
(7 berries)  
0.8 gr



Burdock  
0.1 gr



Filtered /  
bottled water  
500 ml

1. Cut the V60 filter up to the estimated height of the ingredients.
2. Slice the raspberries into pieces and carefully put them into the filter. Don't press.
3. Slightly crush the coriander, cardemom, hibiscus, elderflower, juniper and rose leaves in a mortar. Remove the cardemom shells.

4. Pulverise the burdock and angelica with a coffee grinder.
5. Add all the crushed botanicals on top of the raspberries.
6. Crush the camomile with your fingers on top of the ingredients.
7. Tear the dried orange peel in small pieces with your fingers and sprinkle on top.

8. Cut the lemon zest in small strips and put them on top.
9. Cover the ingredients with a top filter
10. Add the filtered / bottled water.
11. Adjust dripping speed to 1 drip per second. Allow time and gravity to do the work.
12. Serve with tonic.
13. Store reffridgerated for max 2 days.

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