

Jasmine pearl tea gimlet

30 MINUTES + STEEPING | SERVES 1 | EASY

JASMINE PEARL TEA SYRUP

loose jasmine pearl tea 20g (we used 8 Teapigs tea bags cut open)

caster sugar 250g

lemon 1, zested and juiced

cardamom pods 8, bashed

GIMLET (PER COCKTAIL)

jasmine pearl tea syrup 30ml (see above)

london dry gin 50ml

lime juice 30ml

Angostura bitters a dash

lime wheel to garnish

- 1 To make the jasmine pearl tea syrup, put the loose tea, sugar, lemon zest and juice, cardamom and 1/2 tsp of fine sea salt into a small pan along with 350ml of water.
- 2 Simmer over a medium-high heat, stirring the whole time, for 15 minutes until reduced by a third.
- 3 Remove from the heat, cover and leave to steep in the aromatics for 4-5 hours but ideally overnight. Strain into a lidded glass bottle. This makes more than you need but will keep, chilled, for a week.
- 4 To make the gimlet, chill a coupe or martini glass. Pour the jasmine pearl tea syrup into a tall glass or cocktail shaker, then fill with ice. Stir with a tall spoon for 15 seconds until the glass begins to chill, then pour in the gin, lime juice and bitters. Stir for 20-30 seconds, then strain into the chilled coupe or martini glass. Garnish with a lime wheel.

Gurdeep Loyal is a food and drink trends specialist who built his career working at Harrods Food Halls, Innocent Drinks and M&S Food. He's also a food writer and curator of online platform Mother Tongue, with his first recipe book set for release next spring.



kitchen shelf

This month's must-try goodies



Vanilla Mart Madagascan vanilla powder

This vanilla powder is made using dried bourbon vanilla pods. It has a rich, sweet flavour, essential for any traditional bakes or to upgrade french toast and plain yogurt. £10 (20g), vanillamart.co.uk



Two Bees honey

These ethical honeys are sourced direct from small-scale farmers and shipped by sea only when in season. Try the Mexican Yucatan, which bees produce after feasting on local kanchunub blossoms. £5.99 (250g), twobees.buzz



Strazzanti Sicilian pistachio mini Easter eggs

Harvested every two years in Sicily, lightly roasted pistachios make the sweet and nutty filling that oozes out of these crisp dark chocolate eggs. £18 (box of 12), strazzanti.co



Sauce Shop x 12:51 by chef James Cochran scotch bonnet jam

This chilli jam has a sweet-sticky texture with good heat – toss with chicken wings, use as a dipping sauce, or spread on toast with peanut butter. £4.99 (310g), sauceshop.co



Clearspring chickpea miso

For a less salty but more textured seasoning try this new nutty chickpea miso. It is soya-free but still umami-rich and great for fish and veg marinades as well as salad dressings. £3.59 (150g), clearspring.co.uk



Zaytoun unfiltered organic extra-virgin olive oil

A seasonal special, this cloudy oil has a strong olive scent with black pepper and lemon notes. It has a freshness that pairs well with warm bread or a crisp salad. £14.50 (500ml), traidcraftshop.co.uk



eatplanted catplanted kebab

These remarkably 'meaty' products are made from pea protein – the latest meat alternative. Easy to add to wraps or loaded fries, this accurately reproduces the classic doner kebab flavour and texture. £7.99 (400g), en.eatplanted.com



effortless!

Jarrd sauces

Jarrd is a female-owned business where 5% of sales go to the Trussell Trust. The murgh makhani sauce makes a rich butter chicken, and a punchy pomarola sauce comes with shaved black truffles. £9.95 (500g), harveynichols.com



effortless!

Tarla raspberry danish kit

Bake buttery, flaky pastries at home with this easy kit. With a crème pâtissière, an egg wash and a raspberry jam-filled piping bag, you get to feel like a top baker with none of the stress. £13.50 (makes six), tarlabakes.com



1057 extra mature Scottish cheddar

Made with milk from Scottish cows, this creamy, crumbly cheese with a crunch of salt crystals packs a powerful punch. Beautiful in toasties. £5.95 (200g), amazon.co.uk

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