

LIME AND PEAR PANYA

The combination of sweet and sharp is both sophisticated and invigorating. Every sip surprises, this one is sure to be added to your top ten cocktails.

INGREDIENTS

- 2 shots Mekhong
- $\frac{3}{4}$ shot fresh squeezed lime juice
- $\frac{1}{2}$ shot elderflower cordial
- 1 bar spoon of sugar
- $\frac{1}{4}$ fresh pear cut lengthways
- 3 thumbnail sized slices of fresh ginger root
- $\frac{1}{2}$ Kaffir lime leaf

METHOD

In a mixing glass muddle the pear, ginger and sugar into a paste. Add Mekhong and the rest of the ingredients. Add ice and shake vigorously for 7–8 seconds. Strain into a rock glass over ice. Garnish with a torn Kaffir lime leaf.

