

## GINGER AND THYME BUBBLY COCKTAIL



### INGREDIENTS

- 15cm ginger piece, peeled and thinly sliced
- 10g fresh thyme
- 1 Tbsp sugar or raw honey
- 1 Tbsp water
- 1 Bottle sparkling wine or MCC
- Fresh thyme for garnish

### DIRECTIONS

1. In a small saucepan over a high heat add the ginger, thyme, sugar and water and bring to a boil. Once boiling turn the heat down to low and simmer for 10-15 minutes. Allow to cool and then blend until smooth.. Allow to cool and then blend until smooth. Strain and set aside.
2. Spoon 5-10 ml of the ginger and thyme mixture into the bottom of your chosen cocktail glass. Carefully pour in the sparkling wine or MCC. Garnish with fresh thyme.