



Flamed Orange

Taking inspiration from the Orange Trees that neighboured Michael IV's Pub in the Algarve, the serve will give you a taste of the Portuguese Sun in a glass. Flamed cinnamon sticks are tamed by sweet orange zest. Zingy and refreshingly light.

Ingredients

- 50ml Tullamaine Gin
- 150ml Tonic water
- 1/2 piece Organic orange
- 1 stick Cinnamon bark

Method

- Peel the orange zest with a peeler.
- Flame cinnamon sticks briefly on all sides with a lighter to release the essential oils.
- Chill the glass by filling to the brim with ice cubes.
- Pour gin and tonic water into the glass. Add the cinnamon sticks. Squeeze 1-2 orange zests over the glass to spray the essential oils onto the glass.
- Wipe the zests around the glass edges and add them to the gin and tonic. Stir once with a spoon.
- Relax and feel the sunshine with every sip!