

Singapore Sling Cocktail

Prepared by
Michelin Star chef **MARC FOSH**

SERVES 1

30ml gin

10ml cherry brandy

10ml triple sec

40ml pineapple
juice

40ml lime juice

2 dashes Angostura
Bitters

Garnish:

Dehydrated
pineapple wedge

Glass: Hi-ball

1. Fill a cocktail shaker with ice.
2. Add all ingredients.
3. Shake until chilled, between 15-20 seconds.
4. Strain shaker into a hi-ball glass
5. Garnish the drink with the dehydrated pineapple wedge.

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