

face-ade

To mark the final day of **Kevin Hunt's** Wal Pawb commission, we are releasing the basic recipe for his popular 'face - ade' drink, for everyone to continue to make it themselves at home.

Basic Syrup Making Instructions

(makes approximately 2L of syrup – enough for 20 drinks)

- Pick herbs to flavour your syrup (rosemary, mint or basil work particularly well)
- Thoroughly wash your herbs
- Bruise or tear a good handful of herbs to release their aroma and place into a 3L jug
- Add 4/5 cups of a caster sugar - plain or infused with spices (leave vanilla or cardamon pods in your sugar to infuse it)
- Pour boiling water straight from the kettle into the jug until it reaches the 2L
- Stir vigorously until the water runs clear and all the sugar has dissolved
- Occasionally bash the herbs with a spoon to release their oils whilst the syrup steeps
- Allow the syrup to cool fully
- Once cold, strain the mixture into a 2L jug using a sieve
- Now transfer the syrup to a clean, empty bottle and seal
- Your homemade syrup can be kept in the fridge for up to 2 weeks

Basic Drink Serving Instructions

(to serve one cup of 'face – ade')

- Half fill a tall cup or glass with ice
- Add 50ml of your chosen syrup
- Add 25ml of bottled citrus juice, or a good squeeze of fresh juice - (lemon, lime or grapefruit work particularly well depending on your chosen herb)
- Add a sprig of herb to garnish
- Top up with fizzy water and stir well
- To make an alcoholic version simply add a measure of your favourite spirit - we recommend gin!
- For an unusual twist, substitute the citrus juice for a splash of double cream!

enjoy!

