



GREEN APPLE GINGER MARTINI

READY IN: **5 MINUTES**
DIFFICULTY: **EASY**

Ingredients:

- **1** green apple
- **120ml** vodka
- **2 tbs.** freshly squeezed lemon juice
- **1 cup** water
- **¾ cup** sugar
- **¼ cup** chopped ginger
- **one drop** of green food colouring (optional)

2 SERVINGS

Method:

- 1.** To make the apple-ginger simple syrup bring the water, sugar, ginger, and peel of the green apple to a boil in a medium saucepan. Cook over medium-high heat until the sugar has dissolved.
- 2.** Quickly transfer the simple syrup pan to a cold ice bath, stirring occasionally. Once cooled strain the simple syrup to remove the apple peel and ginger.
- 3.** Place the peeled green apple into a juicer, and strain if necessary.
- 4.** Fill your cocktail shaker with ice and pour in the vodka, 60ml of the apple-ginger simple syrup, and ½ cup of the apple juice and the splash of food colouring (optional). Shake well, and pour into two martini glasses.
- 5.** Garnish with a fresh apple slice or apple peel garland. Enjoy!