
Rocketts Milk Punch

serves four

2 large lemons

120g golden caster sugar

360ml Old Tom Gin

120ml weak green tea

120ml full fat milk

4/5 drops orange blossom water

Freshly grated nutmeg

Serve two parts punch to one part water

Top with grated nutmeg



Instructions

- Soak the lemons in warm water and pat them dry
- Peel the lemons carefully, avoiding the pith
- Put the peel and sugar into a bowl and mash with a pestle until the sugar is wet with lemon oil
- Leave in a warm place for an hour, leaving a lemon syrup
- Squeeze the lemons to get 120ml of juice (you may want to use an extra lemon to get the right amount)
- Add the juice to the lemon syrup and stir until the sugar has dissolved. Remove and discard the peel. You will be left with around 200ml of liquid
- Add 4 or 5 drops of Orange Blossom Water. Set aside.
- Make 120ml weak green tea.
- In a jug, add the Old Tom Gin, the tea and lemon oil. Next add the milk. The mixture will then curdle
- Put the jug in the fridge for 1 hour. Then strain the mixture through a fine muslin or a coffee filter
- Cover and put in the fridge for 24 hours.
- Ladle off the clear punch leaving the milk solids at the bottom behind.

And you're done!

The Rocketts Milk Punch can be stored in a bottle in a cool, dry place for up to a month
