

# WEST CORK.

# BLACKBERRY

## Forest

### INGREDIENTS

40ml Whiskey - West Cork Bourbon Cask  
60ml Peppermint tea  
20ml Lime juice  
10ml Ruby port  
15ml Pink peppercorns syrup  
Spoon of blackberry jam

### PINK PEPPERCORNS SYRUP

300g Sugar  
150ml Water  
50g pink peppercorns

### METHOD

Add Whiskey, Port, pink peppercorns syrup, fresh lime, and blackberry jam to a shaker filled with ice. Shake hard until well chilled. Strain into a chilled rock glass. Top up with ice. Garnish with fresh mint and pink peppercorns.

### PINK PEPPERCORNS SYRUP

Add all of the ingredients to a saucepan on low heat. Stir until the sugar fully dissolves. Strain, bottle and refrigerate.



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