Christmas Fig and Thyme Gin Fizz

Makes a single cocktail of roughly 200 to 250 ml once topped with soda water or sparkling wine.

If you are having a party just multiply the quantities by the number of guests and make in a jug, then add the soda water or sparkling wine to the individual glasses.

Ingredients:

- 50 ml gin (a spiced or winter botanical gin works beautifully)
- 25 ml fresh lemon juice
- 20 ml spiced fig syrup (see below)
- 10 ml elderflower liqueur (optional, for a floral note)
- 1 egg white (optional, for frothiness)
- Soda water or sparkling wine, to top up
- Ice cubes
- Fresh thyme sprigs, for garnish
- Dried fig slice or twist of orange peel, for garnish

For the Spiced Fig *Syrup* *(If you prefer you can buy readymade sirop figue in supermarkets to save time)*

- 120 ml water
- 100 g caster sugar
- 3 ripe figs, quartered
- 1 cinnamon stick
- 2 cloves

- 1 small piece of star anise
- 2 sprigs fresh thyme

Method:

1. Make the spiced fig syrup *(If you are making your own)*
2. Combine the water, sugar, figs, cinnamon, cloves, star anise, and thyme in a small saucepan. Bring to a gentle simmer and stir until the sugar dissolves. Simmer for about 10 minutes to let the flavours infuse. Remove from the heat and allow it to cool. Strain through a fine sieve and store in the fridge for up to a week.
3. Add the gin, lemon juice, fig syrup, elderflower liqueur, and egg white (if using) to a shaker. Shake vigorously without ice for 10 seconds, then add ice and shake again until well chilled.
4. Strain into a chilled glass with ice. Top up with soda water for a light fizz or sparkling wine for a more indulgent version.
5. Add a small sprig of thyme and a dried fig slice or orange twist. For extra Christmas sparkle, dust the rim lightly with edible gold or sugar crystals.