Sheppy's - From Apples To Cocktails. Cider, Only Different

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It's Sheppy's - but not as you know it! Sheppy's are already masters of the art of producing award winning traditional premium cider. Now they have teamed up with mixologist, BlackLeaf Events, to create a unique collection of luxury cocktails and long drinks using some of their best known ciders.

The recipes have been designed to show how innovative and creative cider can be. Not just for drinking on its own or for pairing with foods - cider can also be enjoyed as a contemporary cocktail. There are eight creations in the collection featuring Sheppy's multi award winning Oak Matured Vintage, award winning Dabinett Apple, Cider with Raspberry and one of the finest cider's of them all - Kingston Black - made from a very rare old Somerset apple. Sheppy's Cider - just with a twist!

Cherry Dab
25ml Jim Beam Maple Bourbon

50ml Cherry Juice

5ml Fresh Lime Juice

Top Sheppy's Dabinett Apple Cider

Add all ingredients to a rocks glass filled with cubed ice. Stir well to mix and garnish with an apple fan and cherry.

Dabinett Mojo
50ml Brugal Anejo Rum

25ml Fresh Lime Juice

8-10 Mint Leaves

15ml Sugar Syrup

125ml Sheppy's Dabinett Apple Cider

Gently muddle mint leaves in the lime juice, rum and sugar syrup. Fill the glass with cubed (or crushed) ice and pour over Dabinett Apple Cider. Stir to mix and garnish with a mint sprig.

Taunton Shrub
25ml Riggs Alcoholic Cordial

4 Fresh Mint Leaves

125ml Sheppy's Cider with Raspberry

Fill a handled half pint glass with cubed ice and add all ingredients. Stir well to mix and garnish with a mint sprig and lemon twist.

Ginger is King
2 Dashes Angostura Bitters25ml Monkey Shoulder Whisky

25ml Apple Juice

100ml Sheppy's Kingston Black Cider

Fill a handled half pint glass with cubed ice and pour over all ingredients except ginger beer. Stir well to mix. Gently layer the ginger beer on top. No garnish needed.

Kingston Pear
25ml Charles Martell Jack High

5ml Runny Honey

10ml Xante Pear Liqueur

Top Sheppy's Kingston Black Cider

Add honey, Jack High and Xante to a champagne flute and stir well to dissolve honey. Top with Sheppy's Kingston Black Cider and garnish with a pear slice.

Vintage Marmalade
50ml Chase Marmalade Vodka

15ml Fresh Lemon Juice

200ml Sheppy's Vintage

Fill a hi-ball glass with cubed ice and add all the ingredients. Stir to mix well. Cut a thick peel of pink grapefruit, spray oils over the drink, twist and garnish.

Sheppy's Treacle
1 Brown Sugar Cube

3 Drops Chocolate Bitters

50ml Aged Rum

125ml Sheppy's Vintage

Place a napkin on top of a large brandy balloon with the brown sugar cube in the middle. Soak the cube in bitters and drop into the glass. Crush the soaked sugar cube, add the rum and an ice cube. Stir to dissolve. Once dissolved add 4 or 5 more ice cubes and top with Sheppy's Vintage Reserve. Garnish with an apple wedge.

Somerset Collins
15ml Fresh Lemon Juice25ml Maker's Mark Bourbon

10ml Sugar Syrup

250ml Sheppy's Cider with Raspberry

Fill a large brandy balloon with cubed ice and pour over all ingredients. Stir well and garnish with a couple of fresh raspberries.

Please credit all recipes to Sheppy's and Blackleaf Events

www.sheppyscider.com

www.blackleafevents.co.uk

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Editor's Notes

The Sheppy family have been perfecting premium cider making at their farm in Bradford-on-Tone, Taunton for almost 200 years.

The farm is owned and managed by the Sheppy family and head cider maker, David Sheppy, is now the 6th generation.

Sheppy's Oak Matured Vintage Cider is a multi award winner - Best Cider at the Quality Food and Drinks Awards 2014; Great Taste three gold stars; Great Taste Top 50 Products; Silver in the International Cider Challenge 2014 and Best Cider at Wells Food Festival.

See Sheppy's Cider at Imbibe Live at London's Olympia Grand on June 29th and June 30th 2015 - **Stand E84**

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