

MUMBAI MULE

CHEF SHUBHAM

Serving: 1

Ingredient List

Spiced Ginger Syrup (makes 1 cup, enough for 8 drinks):

2 teaspoons coriander seed
1/2 teaspoon cumin seed
seeds from 5 green cardamom pods
a big pinch of saffron threads (about 1/16 teaspoon)
3/4 cup organic blonde cane sugar
1/2 cup boiling water
1/2 cup chopped fresh ginger root (2.25 ounces / 65 grams)

Per Mule:

2 ounces vodka (1/4 cup)
1 ounce spiced ginger syrup (above) (2 tablespoons)
1/2 ounce strained fresh lemon juice (1 tablespoon)
sparkling water
mint sprig

Process:

For the spiced ginger syrup:

1. In a small skillet, combine the coriander, cumin, cardamom seeds and saffron. Heat over a medium flame, moving the pan frequently. Toast the spices until they are fragrant and start to pop, (about 30 seconds).
2. Make your simple syrup by mixing sugar with boiling water until dissolved.
3. Add the syrup, spices and ginger to a blender and blend until fairly smooth. Strain through a mesh strainer, pressing on the solids to extract the flavor.

To make the mules:

In a shaker add vodka, ginger syrup, and lemon juice then for 30 seconds. Strain into a highball glass filled with ice, top off with sparkling water and a mint sprig. Taste, adding more lemon or syrup if you feel the drink needs it.



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