



spotlight™

Fizz Cocktail

MAKES 1 COCKTAIL

Ingredients:

Cocktail:

2 oz Spotlight™ Oil washed gin, night before*
1 oz meyer lemon zest simple syrup
2 oz Spotlight™ creamy oat milk, chilled
1 oz meyer lemon juice, freshly squeezed
2 drops of red pepper flake infused Spotlight™ Oil*
1 oz aquafaba, chilled
Club soda, chilled

Garnish:

Crushed pepper infused
Spotlight™ Oil*
optional: tajin rim or line on glass

Glass:

Highball/Collins glass, no ice

Preparation:

Chilling method:

Chill glass either by storing in the freezer or fill with ice during cocktail preparation.
(Reminder: dump out ice from glass before straining cocktail)

Steps:

1. Make Meyer lemon peel simple syrup: On medium to low heat combine ½ cup of sugar with ½ cup of water and zest of 1 lemon. Stir mixture until sugar dissolves then set aside and let cool. Strain out zest and set aside until ready to use.
2. Add gin, 1 oz meyer lemon zest simple syrup, creamy oat milk, lemon juice, basil algae oil, and aquafaba into a shaker and dry shake (without ice) vigorously for about 30 seconds.
3. Add ice to the shaker and continue to vigorously shake for an additional 30- 45 seconds!
4. Fine strain into a chilled (or reminder: dump out ice if using this chill method) highball glass, let sit for about 1 minute then top off with club soda. (~1-2 oz)
5. Garnish with Meyer lemon peel and drops of red pepper flake algae oil. Add straw and enjoy!

Spotlight™ Oil washed gin:

Combine 8 oz gin of choice with 2 oz of Spotlight™ Oil to a mason jar with lid. Shake mixture then add to freezer and let sit overnight. (fats will solidify). Pour mixture through a cheesecloth to remove fat particles and solid oil. Set aside and use when ready, will make 4 cocktails at 2 oz/each.

*See recipe for Spotlight creamy oat milk

Red pepper flake infused Spotlight™ Oil:

Combine 1.5 TBS of pepper flakes with ½ cup Spotlight™ Oil on medium to high heat. Stir occasionally until oil begins to boil. Then remove from heat. Set aside and let cool then strain out pepper flakes. Set aside until ready to use.

Spirit suggestions:

For a modern gin with a twist on fresh citrus Roku gin (Japanese gin)
For Junipero driven: Junipero gin (San Francisco based gin)