

THAI BASIL SMASH

Recipe: LUKAS GROSSMANN

INGREDIENTS

1 tsp coriander seeds

6cl gin (e.g. Tanqueray London
Dry)
15 leaves of Thai basil
3 cl lime juice
2cl sugar syrup
Ice cubes
Tips and blossoms of Thai basil
2 big ice cubes



Roast the coriander seeds in a pan
without oil until it starts to scent.
Take the seeds out of the pan and put
them aside.
Put gin, basil leaves, lime juice and
sugar syrup into a shaker, fill it up with
ice cubes and strongly shake it for
about 1 minute.
Put the two ice cubes into two big
tumblers and pour the drink through
a fine sieve onto them. Roughly crush
the coriander and spread it on the ice
cubes.

Garnish the drink with basil tips and

STEP 5

serve.