



QUICK RIETFontein APPLE-CUCUMBER REDUCTION RECIPE:

INGREDIENTS

1 cup Rietfontein Apple
Half fresh cucumber, peeled and sliced
1 tablespoon of sugar
Half a cup of water

METHOD

Combine all ingredients in a small saucepan over medium heat.
Stir until the sugar dissolves, then simmer on low for 12-15 minutes until slightly thickened.
Strain and let it cool completely before using in your cocktail.

THE RIETFontein RIBBON

Clean, crisp flavour. Rietfontein Apple meets cucumber reduction, vodka and lime for a polished, garden-fresh cocktail as refined as the flavour in you.

INGREDIENTS

30ml Rietfontein Apple-Cucumber Reduction
50ml Vodka
25ml Lime syrup
Soda water & lemonade, to top up
Ice
Cucumber ribbon & lime wheel, to garnish

METHOD

Fill a chilled highball glass with ice.
Pour in the vodka and lime syrup.
Add the Rietfontein Apple-Cucumber Reduction and stir to combine.
Top up with equal parts of soda water and lemonade.
Using a vegetable peeler, cut a long thin ribbon of cucumber and drape it along the inside of the glass.
Finish with a lime wheel on the rim and sip it on a whim.

