

The image features several vibrant green leaves scattered around the central text, creating a natural and fresh aesthetic. The leaves are of various sizes and orientations, some showing prominent veins. The background is a clean, light cream color.

# Deep Spring<sup>®</sup> Naturals<sup>™</sup>

COCKTAIL HOUR

## Blackcurrant Mojitos

Perfect for BBQs. Dinner parties.  
Hot summer nights.

Makes 1 drink

- 45ml white rum
- Fresh mint leaves, crushed
- Crushed ice
- 20ml blackcurrant liqueur
- Fresh lime
- Deep Spring Naturals Blackcurrant (to taste)

### Preparation:

In a cocktail shaker, add the mint and crush lightly with the back of a spoon or a muddler. Add ice and rum, then squeeze in fresh lime. Add the liqueur and shake. Pour contents into a cocktail glass, then fill with Deep Spring Naturals Blackcurrant to the top of the ice.

### Pairing guide:

Fish croquettes, bruschetta, salt & pepper squid.

## Frozen Blackcurrant Shaker

Perfect for picnics. BBQs.  
Dinner parties. Long lunches.

Makes 3 drinks

- 150ml brandy
- 240ml pineapple juice
- 1 x bottle of Deep Spring Naturals Blackcurrant
- 1/2 orange thinly sliced

### Preparation:

Pour all ingredients into a container and chill in the freezer for 2-3 hours, or until desired frozen consistency.

### Pairing guide:

Summer salads, prosciutto & melon, prawn cocktail.



## Apple & Feijoa Margarita

Perfect for BBQs. Summer parties.  
Weekend getaways.

Makes 1 drink

- 45ml tequila
- 15ml Cointreau
- 30ml fresh lime juice
- Lime wedge for garnish
- Deep Spring Naturals Apple & Feijoa
- Cinnamon & sugar to rim the glass (optional)

### Preparation:

Pour the ingredients (except for the Deep Spring Naturals Apple & Feijoa) into a cocktail shaker with ice cubes. Shake well. Pour contents with ice into the margarita glass and top with Deep Spring Naturals Apple & Feijoa.

### Pairing guide:

Fajitas & soft shell tacos, chorizo, creme brulee, kokoda.

## Apple & Feijoa Daiquiri crumble

Perfect for Dinner parties.  
Cocktail parties.

Makes 2 drink

- 90ml white rum
- Juice of 1 lime
- 1 teaspoon brown sugar
- Deep Spring Naturals Apple & Feijoa
- 15ml caramel liqueur

### Preparation:

Add ice to a cocktail shaker, filling three-quarters full. Add all the ingredients (except for Deep Spring Naturals Apple & Feijoa), cover and shake vigorously. Strain into chilled martini glasses and stir through the Deep Spring Naturals Apple & Feijoa.

### Pairing guide:

Panna cotta, poached pear, antipasto.



# Prickly Pear & Passion Cocktail

Perfect for summer parties. High tea parties.

Makes 2 drink

- Pear slices for garnish
- 1 passionfruit
- 90ml bourbon
- 1 tablespoon honey
- 1/2 lime, juiced
- Ice cubes
- Deep Spring Naturals Pear & Passionfruit (to taste)

## Preparation:

In a cocktail shaker, muddle the honey, passionfruit and lime juice. Add the bourbon, fill with ice and shake. Strain into 2 glasses. Top with Deep Spring Naturals Pear & Passionfruit and garnish with a pear slice.

## Pairing guide:

Sushi, sashimi, white fish, gazpacho.

# Rosebud cocktail

Perfect for cocktail parties.  
Ladies' lunches.

Makes 1 drink

- 60ml vanilla vodka
- 30ml cranberry juice
- Passionfruit pulp (to taste)
- 10ml lemon juice
- Deep Spring Naturals Pear & Passionfruit (to taste)

## Preparation:

Incorporate all ingredients, gently stir, and serve in a tall glass over ice.

## Pairing guide:

Oysters, tomato & mozzarella salad, figs with prosciutto & goat's cheese.



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PLEASE DRINK RESPONSIBLY