



Ginger and Elderflower Summer Cup



- 50ml Elderflower cordial
- freshly squeezed lemon juice
- 150ml sparkling water
- 300ml Dorset Ginger Strong

Combine all the ingredients in a jug, stir well, pour into glasses and add slices of lemon as garnish.

Sparkling Apple and Ginger Punch



- 330ml Dorset Ginger Strong
- 200ml apple juice
- 200ml sparkling water
- 3/4 teaspoon nutmeg
- 3/4 teaspoon pumpkin pie spice mix



Extras: fresh cranberries, apple chunks, orange slices and cinnamon stick

Stir together all the ingredients for the punch in a large bowl or jug including the extras if using. Serve with orange slices and use a cinnamon stick as a stirrer.

Ginger Chicken

- 1kg pack boneless skinless chicken thighs
- 100 ml of Dorset Ginger Strong
- 4 garlic cloves, finely chopped
- 1 tsp mild chilli powder
- 15g pack fresh coriander, chopped
- juice of 1 lime
- 2 tbsp sunflower oil
- 2 medium onions
- 1 tsp ground turmeric
- 300ml of coconut milk
- 1 fresh red chilli, deseeded and sliced
- 1 chicken stock cube

Slice the chicken thighs into larger chunks, then put in a bowl with the ginger, garlic, chilli powder, half the coriander, lime juice and 1 tbsp of the oil. Stir well, then cover and leave in the fridge to marinate until ready to cook. For the best flavour, do this in the morning or, better still, the night before.

Peel and quarter the onions, then very finely chop them in a food processor; for a curry you want the onion really fine. Heat the remaining oil in a wok or large frying pan, then add the onion and stir-fry for about 8 mins until soft. Stir in the turmeric and cook for 1 min more, stirring well.

Tip in the chicken mixture with the marinade and cook over a high heat until the chicken changes colour. Pour in the coconut milk, add the chilli and stock, then cover and simmer for 20 mins until the chicken is tender. Stir in the remaining coriander, then serve with pilau rice and side portion of mango chutney and naan bread.



Mocktail Recipes



Our hand blended drinks are produced and bottled in the beautiful rural location of Lytchett Matravers in Dorset using secret recipes handed down through the generations using only the finest ingredients.

All products are gently pasteurised in the bottle eliminating the need for adding potassium sorbate.



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Ginger Mimosa



- 1/2 glass fresh orange juice
- 1 tsp honey
- 330ml Dorset Ginger Original
- 1 thinly sliced orange ice cubes



Take a jug, add orange juice, honey and mix well. Add the ice cubes and Dorset Ginger Original and stir well. Pour it into glasses and garnish with orange slices.

Mulled Ginger Winter Warmer

- (makes 2 generous servings)
- 200ml Dorset Ginger Strong with Cinnamon
- 100ml water
- 2 lime wedges
- 2 cinnamon sticks, 2 star anise
- 2 slices of fresh ginger
- 1tbsp golden caster sugar



In a small saucepan, simmer all ingredients on low heat for five minutes. When ready, place one lime wedge, cinnamon stick, star anise and ginger slice from the saucepan into each serving mug/glass. Pour the hot mixture on top and serve immediately.

Lavender Lemonade

- 200ml Sicilian Lemonade
- 2tbsp honey
- 1/3 cup dried lavender



Bring lemonade and honey to a boil in a large pot over medium-high heat. Gently crush the lavender in a pestle and mortar. Add this to the pot then remove from the heat. Cover, refrigerate and steep for 2 hours. Strain the liquid, stir and serve over ice and garnish with slice of lemon and mint.

Ginger Lime Fizz

- 330ml Dorset Ginger Original
- 150ml sparkling water
- juice of half lime
- lime wedge to garnish



Combine ingredients in a tall jug. Taste and adjust lime juice as needed. Serve cold with ice and a wedge of lime.

Spiced Apple-Ginger Fizz

- 1/4 apple (roughly chopped, plus wedge to garnish)
- 200ml Strong Dorset Ginger with Cinnamon
- 100ml sparkling water
- ice (to serve)



In a cocktail shaker, add the apple and lemon juice together with a handful of ice and spiced apple cider. Close shaker and shake vigorously to combine. Fill a glass with ice, strain and pour over the cocktail. Top with ginger beer. Garnish with an apple wedge and serve.

Summer Lemonade

- 150ml Sicilian Lemonade
- 50ml Sparkling water
- Splash of cherry syrup



Slices of lemon and lime for decoration

Mix the lemonade with sparkling water in a glass filled with ice. Add splash for cherry syrup and serve immediately garnished with slices of lime and lemon.