



James Bond “Martini”

Serves 4

Ingredients :

- ½ cup fresh lemon juice
- ½ cup Selati Castor Snow or Selati sweetener
- 2 1/2 cups flat tonic water
- 4 lemon peels
- Extra sugar for the glass (optional)

Methods :

1. Place your martini glasses in the freezer to chill.
2. Fill a cocktail shaker with ice (because James Bond likes his cocktail shaken not stirred!).
3. Pour the lemon juice, Castor Snow or sweetener and flat tonic water into the shaker and shake a few times until cold and the sugar is dissolved.
4. Run a lemon slice around the edge of the chilled glasses and dip into sugar if desired.
5. Pour the martini into each glass and garnish with the lemon peels.

TIP: Instead of the traditional olive or cocktail onion, which is served in alcoholic martini's, try garnishing your non-alcoholic martini with a litchi.