

Spiced Pear Mocktail



Servings:

4 servings

Prep Time:

5 min

Cook Time:

25 min

Ingredients

- 4 oz **Lemon Juice**
- 8 oz **Spicy Pear Syrup**, follow recipe below
- 2 6.8oz **Fever-Tree Elderflower Tonic Water**
- Pinch **Edible Gold Glitter**, optional
- 16 Dashes **Fee Foam-Non-Egg Alternative**
- Garnish: **Golden Sprinkles**
- Spicy Pear Syrup: ---
- 1 cup **Water**
- 2 **Pears**, cored, chopped
- 1 **Star Anise**
- 1 **Cinnamon Stick**
- 1 inch knob **Fresh Ginger**, peeled
- 1/2 cup **Sugar**

Method of Preparation

Step 1

In a saucepan add all the spicy pear syrup ingredients. Bring to a boil and then simmer for 25 minutes. Strain and cool syrup.

Step 2

Add gold sprinkles to the rim of the coupe glasses.

Step 3

Add the lemon juice, spicy pear syrup, glitter, and egg white alternative to a cocktail shaker and shake vigorously.

Step 4

Fill with ice and shake again.

Step 5

Add 1/2 bottle of tonic water into each coupe glass.

Step 6

Strain into the coupe glasses. Garnish with a dusting of glitter and a star anise. Cheers!