STILL SPIRITS

PINEAPPLE TOM COLLINS

A classic gin cocktail with a pineapple twist, this Tom Collins is made using Top Shelf Pineapple Gin Flavouring. This version keeps the light, bubbly nature of a classic Tom Collins but brings a juicy, tropical note that pairs beautifully with the citrus.

Ingredients

- 60 ml Top Shelf Pineapple Gin (pre-mixed)
- 30 ml Fresh lemon juice
- 30 ml Brown sugar & vanilla syrup (see recipe below)
- 60–90 ml soda water
- Pineapple wedge
- Ice

Directions

1. Fill a shaker with ice and add pineapple gin, lemon juice, and syrup.
2. Shake well and strain into a tall glass filled with ice.
3. Top with soda water and gently stir.
4. Garnish with a pineapple wedge.

Brown Sugar & Vanilla Syrup

- 2 cups soft brown sugar (lightly packed)
- 1 cup water
- 1 vanilla bean, split lengthways

1. Add sugar and water to a medium saucepan and mix over medium heat. Bring mixture to a boil, stirring constantly.
2. Reduce heat and simmer until sugar is completely dissolved – approximately 2 minutes.
3. Add split vanilla bean and cook for a further minute.
4. Remove saucepan from heat and allow mixture to cool completely. Pour syrup (including the bean) into a glass bottle or jar and store in the fridge.

