KIKKOMAN

Kumquat Sour

Total time **15 mins** **15 mins** preparation time

Nutritional facts (per portion):
1,025 kJ / 245 kcal

INGREDIENTS

2 portion(s)

Equipment:

1	cocktail shakers
1	bar strainers
1	bar sieves
2	fancy Champagne or Martini glasses
1	muddler

Ingredients:

16	ice cubes (approximately 20 g per cube)
100 ml	vodka
40 ml	lemon juice
40 ml	sugar syrup
2 dash	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
8	kumquats

Decoration:

8 slices	of kumquat

PREPARATION

Step 1

Equipment:

1 cocktail shakers - **1** muddler - **100 ml** vodka - **40 ml** lemon juice - **40 ml** sugar syrup - **2 dash** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **8** kumquats - **16** ice cubes (approximately 20 g per cube)

This recipe is for 2 drinks. Pour all the ingredients (excluding the ice cubes) into the cocktail shaker. Muddle the ingredients in the shaker to release the kumquat juices. Fill the shaker with ice cubes and shake vigorously.

Step 2

Equipment:

Decoration:

1 bar strainers - **1** bar sieves - **2** fancy Champagne or Martini glasses - **8 slices** of kumquat

Double-strain the mixture from the shaker between 2 fancy glasses using the bar strainer and sieve to catch any pulp.

Garnish each drink with 4 slices of kumquat.