

Hot Toddie

By Tony Singh

BBC
RADIO



Scotland

Ingredients

220ml water
½ mini bottle of whisky
2 tbsp clear honey
½ lemon, juice only
6 green cardamoms, crushed
1 bay leaf
3 inch piece of cinnamon
2 star anise

Prep Time: 5 mins

Cooking Time: 10 mins

Serves: 2



Method

1. Place water into a pan and as it's coming to the boil add bay leaf, star anise, green cardamoms and cinnamon.
2. Simmer (and infuse) for 5-10 minutes and add the honey and lemon juice to the liquid syrup. Pass syrup through a strainer.
3. Allow to cool slightly, put whisky into glasses and pour the syrup over. Garnish with a cinnamon stick and a bay leaf.