



# GRILLED PEACH & THYME WHISKEY FIZZ

---

DIFFICULTY **EASY** ♦ TIME **30 MINS** ♦ SERVES **4**

**1 Cling Peach**  
**1 tsp olive oil**  
**4 shots of whiskey**  
**500 ml ice cold Methode Cap Classique**  
**soda water, to serve**  
**4 sprigs of thyme, to serve**

Remove the peach pip and slice into 50mm thick sliced quarters.

Heat olive oil in a griddle pan, placing the peach slices onto the heated pan. Grill both sides of the peach slices, about 4 minutes each side, remove from the heat and set aside.

Divide the 4 shots of whiskey between 4 tumblers and top up each tumbler with 125 ml of Methode Cap Classique and a splash of soda water.

Add a slice or 2 of grilled peach to each glass and garnish with a sprig of thyme before serving. Enjoy!

**NOTE:** This drink is not for the faint hearted!

