

Old Fashioned

The most classic cocktail.

INGREDIENTS

- 2 oz bourbon whiskey
- 0.5 oz demerara syrup
- 3-5 dashes Angostura bitters
- A few dashes plain water

METHOD

Combine all ingredients in an old fashioned glass and stir with a large ice cube.

GARNISH

An orange peel and a lemon peel. Optionally a cocktail cherry.

COMMENTS

The glass used is also sometimes called a rocks glass or lowball glass.

Classically this drink is made with a sugar cube instead of syrup. This original recipe involves dousing the sugar cube with bitters and then muddling until it is dissolved.

The pairing of orange peel and lemon peel to garnish is sometimes referred to as the rabbit ears garnish.

Espresso Martini

Ah, something that combines my love for coffee with my love for cocktails.

INGREDIENTS

- 2 oz espresso
- 2.5 oz vodka
- 0.5 oz demerara syrup
- 1 drop vanilla extract

METHOD

Add all ingredients into a cocktail shaker with ice. Shake well and strain into a chilled martini glass.

GARNISH

Two espresso beans or grated dark chocolate.

COMMENTS

I prefer dark chocolate as a garnish. The espresso beans look good but don't contribute to the flavour of the cocktail.

Be very gentle with the vanilla extract. You should know from baking that a little goes a long way!

Add your espresso last. The shot starts losing freshness as soon as it is pulled.

Please freshly grind your coffee.

Jungle Bird

A tiki drink with pineapple juice and bitter Campari.

INGREDIENTS

- 1.5 oz dark Jamaican rum
- 0.75 oz Campari
- 1.5 oz pineapple juice
- 0.5 oz lime juice
- 0.5 oz demerara syrup

METHOD

Add all ingredients into a cocktail shaker with ice. Shake well and strain into a chilled old fashioned glass with ice.

GARNISH

A pineapple wedge and a cocktail cherry.

COMMENTS

I like to use big ice in this one too although crushed ice is also a suitable option.

You can get creative with the garnish on this one! I've seen people add pineapple leaves, mint leaves, tropical (edible) flowers, a lime wedge or wheel or even an orange peel.

Paloma

A very easy to drink grapefruit and tequila cocktail.

INGREDIENTS

- 2 oz silver tequila
- 1.5 oz grapefruit juice
- 0.5 oz lime juice
- 0.5 oz simple syrup
- 3 oz grapefruit Bubbly

METHOD

Add tequila, grapefruit juice, lime juice and simple syrup into a cocktail shaker with ice. Shake well and strain into a Collins glass. Add an ounce of the grapefruit Bubbly. Top up with ice and the remaining grapefruit Bubbly. Swizzle with a bar spoon and serve with a metal straw.

GARNISH

A large grapefruit peel. Salt to taste.

COMMENTS

This cocktail is typically made with a prepackaged grapefruit-flavoured soda like Fresca, or Jarritos.

Paloma is Spanish for “dove”.

I’m convinced my Paloma recipe is the best.

Gimlet

A refreshing classic gin cocktail.

INGREDIENTS

- 2 oz London dry gin
- 1 oz lime juice
- 0.5 oz simple syrup

METHOD

Add all ingredients into a cocktail shaker with ice. Shake well and double strain into a chilled coupe.

COMMENTS

Historically this cocktail is made with Rose's lime juice—a sweetened lime juice concentrate patented in 1867—but modern tastes are less sweet so we like to use fresh lime juice.

I find it very tasty to replace the simple syrup with Saint-Germain: an elderflower liqueur.

A gimlet can also be made using vodka instead of gin.

Martinez

A predecessor to the Martini.

INGREDIENTS

- 1.5 oz London dry gin
- 1.5 oz sweet red vermouth
- 1 bar spoon Maraschino liqueur
- 2-3 dashes orange bitters

METHOD

Stir all ingredients over ice and strain into a chilled coupe.

GARNISH

A lemon twist.

COMMENTS

You can substitute the London dry gin for Old Tom gin, the orange bitters for Angostura bitters or the Maraschino liqueur for dry curaçao. Based on the inclusion of curaçao you can also swap the lemon twist for an orange twist.

Negroni

A bitter Italian classic.

INGREDIENTS

- 1 oz London dry gin
- 1 oz Campari
- 1 oz sweet red vermouth

METHOD

Combine all ingredients in an old fashioned glass and stir with a large ice cube.

GARNISH

A large orange peel.

COMMENTS

Make sure to express the oils of the orange peel into the cocktail and perfume the glass.

It's easier to peel citrus if it's at room temperature.

I've heard (without trying it myself) that premixing the cocktail and serving it after having stored it in the fridge for three days gives it a better taste.