



*The Modern
Cocktail Guide*

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Contents

03	The History of the Cocktail
05	What is the Modern Cocktail?
06	The Modern Cocktails
07	Cocktails and Food Pairings
08	Taco Feast with Tanqueray Mexican Collins
09	Charred courgette tacos with quick Mexican pickles, cumin spiked guacamole and popped cannellini beans
10	Charred tomato and ancho chilli salsa with homemade tortilla and Mexican crudités
11	Tanqueray Mexican Collins
12	One for All Vegan Sharing Feast with Gordon's English Garden G&T
13	Roasted rainbow carrots with lemon and bay white beans, and pistachio and olive salsa rustica
14	Beetroot borani dip with dates, nigella seeds with feta and homemade spiced and seeded buckwheat crackers
15	Gordon's English Garden G&T
16	Indian Summer A South Indian Thali Feast with Baileys Spiced Coconut Milk Iced Coffee
17	Summer Thali: tomato, squash lemon and coconut dhal with lime and star anise pilaf, and homemade lemon chutney
19	Coconut, cardamom and pistachio kulfi (Indian ice lollies)
20	Baileys Spiced Coconut Milk Iced Coffee
21	Where To: Go and Enjoy Modern Cocktails
22	How To: Enjoy the Modern Cocktails at Home
23	Top Tips for Easy Hosting: Batched & Bottled



The History of the Cocktail

The first cocktail is said to have been slung in an American bar in the early 1800s, when a spirit was blended with sugar, water, bitters and spice. The drink took off, and the cocktail had arrived.

But the cocktail *hour* - that time of day dedicated to sipping aperitifs in the early evening - is rumoured to have arrived in London in the 1920s, introduced by American-born hostess, Madame Alfredo de Pena. Early evening gatherings where cocktails were served were already in vogue in America, and now British aristocracy looked for an occasion to carry them through from afternoon tea to evening supper. These gin-sprinkled social gatherings were embraced by the rich and fashionable and became regular events on society's calendar.

The cocktail hour was born!

Finding its way out from aristocracy, the occasion was soon embraced by the nation, and cocktail culture has been warmly embedded into British society ever since; from the glamorous 40s, through the swinging 60s, and into the fantastic 80s. Through the years there's always been one thing in common... sociability.

But a few things have changed since the 1920s, and the way we enjoy cocktails looks very different today.



The golden half-light of evening falls in dappled rays as friends gather in parks and on picnic benches for relaxed, after-work drinks. Music plays from nearby speakers, chatter fills the air, and the sound of laughter and ‘cheers’ erupts spontaneously. Glasses are clinked together in easy celebration, filled with light, enjoyable cocktails set to get taste buds going for dinner.

Food and drink culture today is vibrant, as much about street food and cocktails on picnic blankets, as about dynamic young chefs and seasonal ingredients. From sundowners on rooftops to gin and tonics in back gardens, we’re no longer about formal cocktail parties and crystal glassware, but about easy enjoyment, informality and deliciousness.

Best enjoyed in good company, today’s cocktail hour is about bringing people together. After work, before dinner, during or post - we even love pairing our cocktails with food. A chance to gather with friends, savour your time, and relax, it’s an excuse to take a break, leave phones in bags, and just be in the moment. There’s something so joyful about getting together over a couple of delicious drinks.

This is The Modern Cocktail.



What is the Modern Cocktail?

We've moved on from the days of complicated techniques. Now, we have a better understanding of flavour and a respect for provenance. We know that great cocktails start with great ingredients, and we have a new love for making drinks at home. We've discovered how brilliant pre-batched cocktails can be, and we love sipping our cocktails with food.

Our tastes have changed over the years, and we now seek out better, more inventive drinks - just as we do with food. That doesn't mean we have to get complicated, but simply that we focus more on flavour and originality. The secret can be in one easy tweak that sets your drink apart, from a sprig of rosemary in your G&T to using artisan bitters in an Old Fashioned.

With modern-day life pulling us in all directions, how we spend our time is more important than ever before. We place value on experience and enjoyment, so our cocktails need to be quick and easy to whip up, while still tasting delicious. Which means we can spend less time queueing in bars or muddling, shaking and straining at home - and more time relaxing with friends. Great!



The Modern Cocktails



Cocktails and Food Pairings

We all love a cocktail before and after dinner, but they work amazingly with food as well!

The flavours in one can lift and enhance the flavours in the other – just think of your favourite flavour combos; tomato and basil, pea and mint, chilli and lime, apple and cinnamon... and how GREAT they taste together. You can get that same result by pairing cocktails to your food. Crisp cucumber & feta salad with a refreshing elderflower cooler? Yes please.

Some are natural pairings, think margaritas with tacos or a Bloody Mary and a brunch. For others, you can get creative by adding ingredients and playing with flavours.

- 1 Just as you would match flavours in cooking, extend this to your cocktails. Peas and courgettes in your salad? Try adding some fresh mint to your cocktail. Tomatoes on your pasta? Garnish your drink with basil! It's easy and fun to experiment.
- 2 Try adding herbs for extra complexity. Rosemary, thyme, and bay can be used whole, while softer herbs like mint can be muddled with sugar. Botanicals work really well with gin, while mint works wonders in a good quality vodka, or rum.
- 3 Mix up your citrus with lime, lemon, blood orange, or bergamot, to turn even a simple vodka and soda into something special.

- 4 Gently infusing your cocktail with Chai or Earl Grey is a good way to match black pepper or bold, rich flavours.
- 5 Winter cocktails are great too, try hot chocolate with Baileys, or hot spiced chai with rum.

Just as with food, quality cocktails start with the best ingredients. From the gin you choose to the lemons you muddle, what you put in makes all the difference to what you get out, so go for the best ingredients you can. Then go for it and have fun! It's all about joy and experimentation, not rules and regulations.

We've put together some easy-to-make but always-impressive cocktail recipes, along with their perfect partner dishes, so you can enjoy *The Modern Cocktail* at home.

Taco Feast *with* Tanqueray Mexican Collins

"I look to Mexican food whenever I have something to celebrate. The upbeat flavours, rainbow of colours and the informality of tacos works so well for a crowd with a cocktail in hand. These tacos, homemade tortillas and salsa are easy to whip up - no stress and all flavour, my favourite kind of cooking.

Pair with a Mexican Gin Collins, the zing of acidity from the lime and spike of heat from the chilli are bold enough to stand up to those vibrant flavours in the dish."



1

Charred courgette tacos with quick Mexican pickles, cumin spiked guacamole and popped cannellini beans
Serves 6



FOR THE PICKLED VEGETABLES

6 radishes, sliced
½ a cucumber, sliced
½ a red onion, finely sliced
1 teaspoon coriander seeds, bashed in a pestle & mortar
2 tablespoons white wine vinegar
1 teaspoon sea salt
1 teaspoon agave nectar

FOR THE CHARRED COURGETTES

1 fennel bulb, cut into 12 thin wedges
3 courgettes, a mix of green and yellow if possible, sliced into 1cm thick coins
2 tablespoons extra virgin olive oil
1 lime
½ tsp chilli flakes
1 green chilli, finely chopped

FOR THE POPPED BEANS

1x400g tin butter or cannellini beans, drained
Olive oil
½ tsp ground cumin
½ tsp dried oregano
Salt and pepper

FOR THE GUACAMOLE

2 avocados, stones and skins removed
1 jalapeño chilli, de-seeded and finely chopped
Juice of half a lime
Small bunch of coriander, leaves picked

TO SERVE

12 corn tortillas
100g feta cheese

First, make the pickle. Mix the radishes, cucumber and red onion in a bowl with the other pickle ingredients, scrunching to get the pickling process going.

Preheat the oven to 220°C/200°C fan/ gas mark 6. Heat a griddle pan over high heat for 5 minutes. Once smoking hot, char the fennel and courgette slices in batches for 3 minutes each side, allowing char marks to form. Meanwhile mix the olive oil, lime juice and chillies in a large mixing bowl. Once the fennel and courgettes are cooked, toss them in the chilli and lime mix and season well with salt and pepper, leave to sit.

Dry the beans on kitchen paper, toss in a roasting tray with enough olive oil to coat, and place in the hot oven for 15-20 minutes, until they start to pop open. Remove from oven, add spices, a pinch of salt and stir through.

Mash the avocado in a bowl with a fork, then mix through the chilli, lime, coriander and salt and pepper to taste. Now is the time to make your salsa using the recipe below.

When you are ready to eat, heat the corn tortillas by holding them with tongs over an open flame from a gas hob or heat for 5 minutes in the oven (200°C) wrapped in tin foil.

Put the vegetables, guacamole, tortillas, salsa, beans and pickles into bowls and serve in the middle of the table so everyone can build their own tacos.

2

Charred tomato and ancho chilli salsa with homemade tortilla and Mexican crudité
Serves 6



FOR THE CHARRED SALSA

400g tomatoes, mix of shapes, sizes and colours
4 spring onions
1 green chilli
1 red chilli
1 ancho chilli, soaked in warm water for at least ½ an hour
Leaves from a few sprigs of oregano
Juice of half a lime
Extra virgin olive oil, for drizzling
Salt

FOR THE TORTILLA CHIPS

8 corn tortillas, cut into small triangles
1 teaspoon hot smoked paprika
1 teaspoon salt
Olive oil

FOR THE CRUDITES

Any mix of crunchy vegetables, to include:
Small cucumbers, halved
Radishes, halved
Cherry tomatoes, all shapes, colours and sizes
Baby carrots, halved and quartered
Little gem lettuce, quartered
Bulbs of fennel, cut into 6th's
Small long red or green pickled chillies

Heat a griddle pan on the highest heat for 5 minutes. Place the whole tomatoes, spring onions and chillies on the pan and cook in batches until they're black in places and soft throughout. Remove them to a chopping board to cool. Heat the oven to 200°C/180°C fan/gas mark 4.

Spread the tortilla triangles over two roasting trays and drizzle over some olive oil to help them crisp up. Sprinkle over the paprika and salt and toss with a spatula to combine. Place in the oven for 10 minutes until crisp and delicious.

Back to the salsa, roughly chop the cooled tomatoes, chillies and spring onions together on a board (discarding the green tops of the chillies and root of the spring onions as you go), then scrape into a mixing bowl. Drain and dry the ancho chilli on kitchen paper, then chop finely and place in the bowl with tomatoes. Add the oregano, lime, olive oil and salt to taste.

Serve the homemade tortilla chips piled high in bowls with the salsa and crudités alongside.

Taco Feast with
Tanqueray Mexican Collins

3

Tanqueray Mexican Collins
Serves 1

INGREDIENTS

50ml Tanqueray London Dry
Gin (2 units)

50ml ginger & lime syrup
infused with chilli

125ml soda water

1 stalk basil garnish

Ice

TO MAKE THE SYRUP

2 cups sugar

1 cup water

1 inch of fresh ginger

2 cups fresh lime juice

½ red chilli, sliced

lengthways, seeds removed

You can buy flavoured syrups in most supermarkets, but they're really easy and fun to make at home. Make a 2:1 simple syrup by combining two parts sugar to one part water in a pan. Using a knife, peel and then roughly cube one inch of ginger, add to the pan, and simmer gently for 5 minutes, taking care not to boil. Remove from the heat, strain or spoon out the ginger, and allow to cool fully before adding fresh lime juice. Bottle with fresh chilli and leave to infuse for a couple of hours until you can taste the chilli kick.

To make the cocktail, simply add ice, gin and infused syrup to a tall glass. Top with soda, stir well, and garnish with basil.



Please drink responsibly

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for the facts

One for All Vegan Sharing Feast with Gordon's English Garden G&T

"This is a feast of seasonal British veg with some surprise hits of flavour, using local British vegetables and matching them with nuts, herbs and spices for depth and texture. It also happens to be vegan. This is how we want to eat now - easy to make, flavour-packed, vibrantly colourful food, perfect to serve on sharing platters for everyone to dig in. This is perfectly mirrored in the cocktail, an 'English Garden' twist on a G&T."



1

**Roasted rainbow carrots
with lemon and bay white
beans, and pistachio and
olive salsa rustica**

Serves 4



FOR THE CARROTS

*2 x 400g bunch carrots with
tops, a mixture of colours,
scrubbed*

A few sprigs of rosemary

½ a lemon

Olive oil, for drizzling

FOR THE SALSA RUSTICA

50g pistachios

3 garlic cloves

3 tbsp capers

10 green olives, pitted

Small bunch of mint

Small bunch of parsley

1 tbsp of apple cider vinegar

½ tsp agave or honey

1 unwaxed lemon

120ml extra virgin olive oil

FOR THE WHITE BEAN DIP

*2 tablespoons extra virgin
olive oil*

2 cloves garlic, finely sliced

1 x 600g jar butter beans

2 bay leaves

½ an unwaxed lemon

Black pepper

Preheat the oven to 220°C/200°C Fan/gas mark 8. Break the carrot tops off and discard all but a handful. Halve the carrots lengthways, then toss in a roasting tray with rosemary, salt and pepper and enough olive oil to coat. Add half a lemon, and place the tray in the hot oven for 40 minutes until soft to the point of a knife.

While the carrots are roasting, make the salsa rustica. Place the reserved carrot top leaves in a small bowl, fill and boil the kettle and pour the boiling water over the carrot tops for 10 seconds, then drain and run under cold water to preserve the bright green colour.

Squeeze the moisture from the leaves then place in a food processor with the pistachios, garlic, capers, olives, herbs, vinegar and honey in that order. Add the lemon juice and pour in half the olive oil. Continue adding the oil a little at a time (you may not need it all), pulsing until you have a chunky pesto consistency. Taste and adjust the seasoning, adding more lemon if you like.

Heat the oil in a pan and fry the garlic until soft. Add the butter beans with a couple of spoons of liquid from the jar, the bay and a squeeze of lemon juice. Cook for 15 minutes, pushing down regularly with a wooden spoon to break down the beans to a smooth and creamy consistency. Season with lots of black pepper (you shouldn't need salt as the jarred beans are salty enough), and a squeeze more of lemon juice.

Spread the white bean dip on a lipped platter, arrange the carrots over the top and spoon over ¼ of the salsa rustica, with the rest in a bowl on the side for spooning over.

2

Beetroot borani dip with dates, nigella seeds with feta and homemade spiced and seeded buckwheat crackers
Serves 4



FOR THE BEETROOT DIP

500g cooked beetroots
4 tablespoons extra virgin olive oil
2 soft, pitted Medjool dates
1 clove of garlic, finely chopped
4 tablespoons Greek yoghurt
Small bunch of dill, chopped
2 tablespoons red wine vinegar
100g feta cheese, crumbled
Small handful of walnuts, gently toasted and crushed
½ teaspoon nigella seeds

FOR THE SEEDED CRACKERS

3 tablespoons olive oil
250g plain flour
50g buckwheat flour
½ teaspoon chilli flakes
1 teaspoon cumin seeds, plus a pinch for sprinkling
2 tablespoons mixed seeds
1 generous pinch of sea salt

Heat your oven to 180°C.

Brush a couple of large, parchment-lined baking trays with olive oil. Mix the olive oil, flours, spices, seeds and salt in a bowl until evenly combined. Make a well in the centre and slowly pour the water into the middle, mixing all the time with a wooden spoon until a dough forms.

Roll the dough out between two clean sheets of baking parchment - aim for 2-3mm thin. Use one of the sheets to move the rolled dough to the baking tray. Sprinkle over the reserved cumin seeds and a pinch of flaky sea salt.

Bake in the oven for 25-30 minutes until deep golden all over; then remove to a rack to cool completely (about half an hour). Once cool, break into irregular pieces.

While the crackers are baking, roughly chop the beetroot and blend in a food processor with the olive oil, dates and a pinch of salt until you have a totally smooth puree. Transfer to a bowl and add the garlic, yoghurt, most of the dill, the vinegar and a pinch of salt.

To serve, sprinkle over the feta, walnuts, nigella seeds and remaining dill, then drizzle with olive oil.

One for All Vegan Sharing Feast
with Gordon's English Garden G&T

3

Gordon's English Garden G&T

Serves 1

INGREDIENTS

50ml Gordon's London Dry

Gin (2 units)

125ml tonic water

Handful blackberries

Cucumber slices

Ice

An unfussy but beautifully tasty cocktail - never underestimate how great a really good G&T can be. By making this simple drink from the very best ingredients, you get a whole new experience. Simply add fresh fruit or botanicals for a sip that's unstoppably delicious.

Add generous amount of ice to a gin copa or large wine glass. Add gin and tonic, blackberries and cucumber and stir.



Please drink responsibly

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Indian Summer

A South Indian Thali Feast with Baileys Spiced Coconut Milk Iced Coffee

“South Indian food is one of my favourites. Colourful, vibrant and full of personality. The classic south Indian pairing of coconut and mustard seed is at play here in a dahl which is the hero of a Thali, a south Indian curry plate made up of pickles, curries, rice and bread. This thali is one to share, serve it in mismatched ceramic bowls and boards for everyone to help themselves.

Baileys is a surprisingly versatile cocktail ingredient, with enough weight and flavour to stand up to richer dishes. I love that we’ve mirrored some of the flavours, yet there’s enough difference to create a whole new taste experience.”



Indian Summer

A south Indian Thali Feast with
Baileys Spiced Coconut Milk Iced Coffee

1

Summer Thali - tomato, squash lemon and coconut dhal with lime and star anise pilaf, and homemade lemon chutney
Serves 4-6



FOR THE LEMON CHUTNEY

6 unwaxed lemons
2 small fresh red chillies
2 tablespoons coconut oil
2 tablespoons black mustard seeds
1 teaspoon fennel seeds
1 teaspoon cumin seeds
4 tablespoons caster sugar
Salt

FOR THE DHAL

3 tbsp coconut oil, plus extra for frying
½ medium butternut squash, peeled and cut into 1cm chunks
1 tsp fenugreek seeds
1 tsp cumin seeds, plus 1 tbsp
2 tps coriander seeds
2 red onions, finely chopped
1 red chilli, finely chopped, de-seeded
1 green chilli, finely chopped, de-seeded
1 teaspoon ground turmeric
1 tablespoon mustard seeds

4 ripe vine tomatoes, roughly chopped
200g split red lentils
1x400ml can of coconut milk
500ml vegetable stock
Juice of 1-2 lemons
100g baby spinach
16 curry leaves (optional)

FOR THE LIME AND STAR ANISE PILAF

2 tablespoons coconut oil
1 onion, finely chopped
Small thumb fresh ginger, finely chopped
2 star anise
1 lime
200g brown rice
500ml veg stock
75g toasted cashew nut halves
2 teaspoons nigella seeds

First, make the lemon chutney. Wash and finely chop the lemons, discarding any pips, then deseed and finely slice the chilli. Heat the oil in a small pan over a low heat and add the mustard, fennel and cumin seeds. When they start to pop, add the lemons, sugar, chilli and a pinch of salt. Turn up the heat to medium and cook for 15-20 minutes until thick and the lemons have softened. Leave to cool, then store in a sterilised jar in the fridge, where it will keep for up to a month.

For the dhal, heat the oven to 220°C/200°C Fan/gas mark 8. Melt one tablespoon coconut oil on a tray in the hot oven. While that's happening, roughly bash the fenugreek, a teaspoon of the cumin and coriander seeds (saving the rest of both for later) in a pestle and mortar.

Remove the tray from the oven when the coconut oil has melted and toss the squash in the oil with the crushed spices. Add a pinch of salt and roast for 25 minutes, turning a couple of times.

While the squash is cooking, heat the remaining coconut oil in a deep saucepan and fry the onions over a medium heat with a pinch of salt for 5 minutes, stirring until the onions soften. Add the chillies and cook for another couple of minutes until everything in the pan is soft. Add the remaining cumin and coriander seeds and mustard seeds, and when the mustard seeds start to pop, stir in the turmeric and the chopped tomatoes. Continue to stir until the tomatoes break down.

Indian Summer

A south Indian Thali Feast with
Baileys Spiced Coconut Milk Iced Coffee

1

Continued...



Pour the lentils and coconut milk into the pan, followed by the stock. Remove the squash from the oven and turn the oven off. Use a potato masher to mash half the squash on the tray. Add the mashed squash to the saucepan with the lentils and leave the rest in the cooling oven to stay warm. Bring the dhal pan to the boil, then turn the heat down and simmer for 25 - 30 minutes until the lentils have softened and are cooked through.

For the rice, melt the coconut oil in a saucepan with a lid and fry the onions and ginger with a pinch of salt over a medium heat for 5-7 minutes until the onions soften. Add the star anise to the pan and fry for 1 minute. Stir in the brown rice and toast for a minute, stirring all the time. Pour in the vegetable stock (it will spit a little), add a pinch of salt and half of the peel from the lime

(use a potato peeler for this). Cover with a lid and bring to the boil. Turn the heat down to a simmer and cook for 20 minutes without lifting the lid. Turn the heat off and leave the lid on without peeking for at least 10 minutes.

Back to the dhal, stir through the spinach to wilt it, then taste and add the juice of up to two lemons, depending on your preference. Add salt and pepper to taste.

Heat a teaspoon of coconut oil in a frying pan and fry the curry leaves for 15 seconds to crisp up. Remove the curry leaves to a plate lined with kitchen paper to drain away the oil.

Lift the lid away from the rice and squeeze in the juice from the lime. Fluff up with a fork and mix in the cashews and nigella seeds.

Serve the rice and the dhal in bowls, with the remaining squash piled on top in the centre of the table for everyone to help themselves alongside warm chapatis, plain yoghurt and the lemon chutney for spooning over.

Indian Summer

A south Indian Thali Feast *with*
Baileys Spiced Coconut Milk Iced Coffee

2

Coconut, cardamom and pistachio kulfi (Indian ice lollies)

*Makes 4-8 lollies
depending on your moulds*



INGREDIENTS

*50g cashews, soaked in cold
water overnight*

Pinch of cinnamon

Pinch of salt

4 tablespoons pistachios

*1 tablespoon vanilla paste, or
vanilla extract*

400g tin coconut milk

6 cardamom pods, split open

3 tablespoons agave nectar

Drain the cashews and place in a blender with cinnamon, salt and 125ml fresh water. Blend until completely smooth, then scrape all of the cashew milk into a large saucepan and leave on the side.

Blitz the pistachios in a food processor to a fine crumb, and keep the motor running while you slowly pour the vanilla paste in. Continue to run the processor on its highest setting until you have a fine paste with no chunks.

Transfer the pistachios to the pan with the cashew milk and add the coconut milk, cardamom and agave nectar. Place the pan over a low heat and stir continuously for 20-30 minutes until the kulfi mixture thickens to a custard consistency and coats the back of a wooden spoon.

Allow the kulfi to cool for half an hour before removing the cardamom and transferring the mixture to ice lolly moulds or into a freezable container and place in the freezer for at least 6 hours or overnight.

Indian Summer

A south Indian Thali Feast with
Baileys Spiced Coconut Milk Iced Coffee

3

Baileys Spiced Coconut Milk Iced Coffee Serves 1

INGREDIENTS

50ml Baileys (0.8 units)

50 ml coconut milk

25 ml strong coffee, chilled

15ml unpeated whiskey
(0.6 units)

Chocolate bitters

8 cardamom pods

2 star anise

Chocolate flakes to garnish

(Cocktail contains 1.4 units
per serve)

Split the cardamom pods and add the seeds to the coconut milk along with 1 star anise. Pop in the fridge to infuse for a couple of hours.

At the same time you can brew a strong coffee, leave to cool, and then chill in the fridge. After two hours, strain the infused milk through a tea strainer or sieve.

Add ice to a short glass, combine Baileys, spiced coconut milk, coffee and whiskey and stir gently. Add a dash of bitters and garnish with 1 star anise and a sprinkle of chocolate.



Please drink responsibly

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Where To: *Go and Enjoy Modern Cocktails*

One of the great things about cocktails is that they're versatile and work for almost any occasion. You can get your fix of tasty drinks at home, or while out and about in bars and restaurants.

Dustin MacMillan, Head of Bars at Hix, has rustled up two ultra-modern cocktails that make the most of seasonal flavours and are perfect with or without food.

① **The Bucking Bronco**

Tanqueray Gin, apricot liqueur, lemon juice and honey are stirred with tart, crisp sea buckthorn, and topped with soda water. Delicious.

This long and lovely drink tastes bitter-sweet, with all the complexity that will work with a range of dishes but will really sing when paired with charred meats. A perfect sip for a hot day, this cocktail has all the tell-tale signs off summer.

② **The Stiff Upper Lip**

Tanqueray Gin is shaken with summer peas, house-made elderflower cordial and lime juice, before being double-strained and served with mint in a martini glass.

This cocktail really calls on seasonality, incorporating homemade elderflower cordial, as well as scoring sustainability points by making use of pea shells from the Hix kitchen. With delicate summer flavours, together with the zest of lime and taste of Tanqueray, it's a perfect serve for summer.



How To: *Enjoy the Modern Cocktails at Home*

Because today's cocktails are based on good ingredients as much as technique, they are easy to make and you don't need much equipment - there's no need to invest in fancy cocktail shakers, strainers and jiggers, unless you want to!

- ① **Start with quality spirits**, like Gordon's or Tanqueray, and then follow with good mixers - you'll be amazed at the difference this makes to your final cocktail. Always use the freshest fruit, botanicals and herbs you can for your flavours and garnishes.
- ② **Many cocktails can be mixed right in the glass**, and a lot of the stuff we already have at home can be used in place of a classic cocktail kit. You can swap a shaker for the bottom of a bullet blender and its lid, or a large jar works just as well. Try a pestle and mortar, or even using the end of rolling pin in a sturdy mixing bowl as a muddler. Tea strainers work as a sieve, and you can use a blender to crush ice for make frozen cocktails.
- ③ **There's no need to get caught up on serving equipment either**, mismatched glassware looks amazing, and you can make a cocktail look ultra-impressive by simply freezing juice and flowers into ice cube trays. Freezing glasses makes all the difference, too.
- ④ **Temperature has a huge impact on flavour**, as anyone who's ever taken a gulp of warm white wine will know. Serve cocktails well-chilled to keep flavours vibrant. This means storing mixers in the fridge beforehand and making sure you're stocked up with ice. Fresh ice is best - if it's been kicking around in your freezer for a while the quality will fade, so fill those ice trays the night before for bright, clear cubes. If you're batch-making drinks, make sure to chill them down before serving.
- ⑤ **The key to making great cocktails at home is all in the preparation**. Have everything you need ready to go - slice your limes and prep your garnish, have glasses at the ready, you can even premake & bottle some cocktails ahead of time. A bit of planning means you'll have more time to join in the fun when your friends are around.

Top Tips for Easy Hosting: *Batched & Bottled*

Premade cocktails are the ultimate in modernity. Allowing you to perfect the flavours ahead of time, you can make a great bottled cocktail that's got complexity and quality, and means you won't be left fiddling around with measures and mixers during the evening.

Some cocktails can be entirely pre-made - with others, you might want to bottle syrups or infusions that you can then simply top with soda. For the recipes, it's usually a simple matter of upping the ingredients and storing in glass bottles or clamp-lid jars.

Recycle glass water bottles, try charity shops for interesting jugs, pound shops and junk shops for cheap glass jars. Glass jars work well if you're planning to drink outside, as, being made with sturdy glass they'll break less easily if there are any 'whoops' moments. Enamel cups are our favourites for picnic cocktails as they are super light and almost impossible to smash. Find them at vintage shops or online.

With bottled cocktails, temperature is key, so make sure to clear space in the fridge and allow at least a good two or three hours chilling before serving.

A great time saving tip for a relaxed social occasion, drinking pre-batched means when your friends arrive, you can enjoy the modern cocktails together.



Please drink responsibly

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*Enjoy cocktails
the modern way*

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