

# Unique Drink Recipes

## - Cocktails-

### Waterloo Sunset

- This unique drink recipe is inspired by and designed to reflect the hues of a Santorini sunset. It pairs perfectly with Greek and Asian cuisines, as well as seafood and sushi.

#### **Ingredients:**

*30ml gin*

*30ml red vermouth*

*15ml sake, preferably Asahi Shuzo Dassai 39 Junmai Daiginjo*

*15ml lime Juice*

*15ml Ginger of the Indies liquor*

*15ml St. Germain elderflower liqueur*

*5ml citrus extract*

#### **Preparation:**

Add the ingredients to an ice-filled mixing glass or metal shaker. Shake for about 10 seconds, and double strain into an old fashion glass.

Garnish with a slice of grapefruit.

# Grandpa's Tea

Not your average cup of tea, Hotel Okura Amsterdam's take on this teatime cocktail is spiked with a healthy shot of tequila, and a few more surprises.

## **Ingredients:**

*50ml reposado tequila*

*30ml vermouth*

*20ml homemade cinnamon tea syrup (1:1 hot water and sugar; add cinnamon to taste)*

*Orange zest*

*Cinnamon stick*

## **Preparation:**

Add all the ingredients into a mixing glass with ice and stir. Strain mixture into a teacup. Garnish with some orange zest and a cinnamon stick. Pro tip: heat the cinnamon stick for a lovely aroma.

# Old Fashioned

Some things never go out of style. The simple, high-quality, Old-Fashioned cocktail is one of them.

## **Ingredients:**

*60ml bourbon*

*5 dashes of Angostura bitters*

*1 spoon of brown sugar*

## **Preparation:**

Muddle the bitters and sugar in a glass, and then pour over the bourbon. Stir all of the ingredients together and serve with ice.

# Paloma

For this classic cocktail, similar to a margarita but lighter and more complex, tequila mixes with fresh grapefruit, lime and salt for a refreshing cocktail that goes down a treat.

## **Ingredients:**

*50ml blanco Tequila*

*30ml pink grapefruit Juice*

*20ml lime juice*

*10ml agave syrup*

*Soda water*

## **Preparation:**

Salt the rim of a glass, using lime juice to wet the rim; then dip it into a small dish of salt. Set aside. Add all the ingredients, except the soda water, to a shaker filled with ice and shake for about 30 seconds. Strain the mixture into a glass filled with ice and finish with soda water. Gently stir to mix everything together. Finish with a bit of grapefruit zest and enjoy.

# Cold Brew Gin & Tonic

As you know Italy is the land of coffee. Easy-to-create gin and tonic cocktail with an energizing twist.

## **Ingredients:**

*50ml gin*

*4 tablespoons of coffee*

*Tonic water*

## **Preparation:**

The originality of this cocktail comes from the preparation of the coffee using the cold brew technique. Put ground coffee in a jug with cold water and leave it in the refrigerator for 24 hours. The next day, strain the grinds from the water using a piece of gauze, a tea towel, or a tea sieve. Freeze the glass in which you will serve the cocktail. Once chilled, remove the glass from freezer, add some ice cubes to the glass, along with the gin, coffee, and tonic water. Mix and garnish with a slice of lemon and a coffee bean.

# Red Velvet

## **Ingredients:**

*1 oz Cranberry Juice*

*1 oz black tea*

*1 oz of natural syrup*

*1.5 oz Gin*

*Rim of sugar and dry tea leaves*

*Red berries on skewer for garnish*

**Preparation:** Pour all the ingredients into the shaker, add ice and cool for 20 seconds. Frost the glass with the sugar and the tea. Add ice in an Old-Fashioned glass and pour the cocktail into the glass with a strainer. Decorate with a skewer of red berries and a touch of sugar.