

Aperitivo masterclass with Malfy gin and Italicus liqueur

When - Friday 6th August

Time - 18:00 for 45 minutes

Location - Your Home

What you'll need:

La Dolce Vita Spritz

Italicus Spritz

Equipment

1 x Large wine glass

1 x Large Rocks glass (or additional Large wine)

Jigger (measuring jug or shot glass will be fine)

Chopping board

Knife

Spoon

Ingredients:

Malfy gin con Arancia

Italicus Rosolio di Bergamotto Liqueur

Prosecco

San Pellegrino Limonata

Plenty of cubed Ice

Green olives

Blackberries

Pink Grapefruit

Sage

Cocktail stick

Nibbles for your aperitivo drinks! Olives or Taralli

An introduction to Rum and Whisky with Duppy Share and Starward Left-Field Whisky

When - Friday 6th August

Time - 20:00 for 60 minutes

Location - Your Home

Duppy Share Cocktails:

The Duppy Daquiri Coupe Glass 50ml Duppy Share Aged
25ml Lime Juice
15ml sugar syrup

Add all ingredients to a cocktail shaker with ice. Shake vigorously until ice cold. Pour through fine strainer into chilled coupe glass

The Golden Mojito Highball 50ml Duppy Share Aged
25ml Sugar Syrup
25ml Lime Juice
8 mint leaves
Crushed Ice

Slap the mint a few times to release the oils, put in glass and top crusehd ice. Pour in the sugar syrup, lime juice and rum and churn the mixture, add more crushed ice and churn again. Top with soda water, more crushed ice and garnish with mint.

Jamaican Mule Highball 50ml Duppy Share Aged
150ml Ginger Ale
Fresh Lime
Candied Ginger

Pour Duppy into glass, top with ice and ginger ale, squeeze a qaurter of fresh lime and garnish with lime wedge and candied ginger on cocktail stick

Starward Cocktails:

Starward Spritz:

30ml Starward Left-Field Single Malt Whisky
20ml Regal Rouge Rosé Vermouth
Grapefruit soda
Built on the rocks
1 grapefruit slice (for garnish)
To be served in a wine glass

Arcturus II:

20ml Starward Left-Field Single Malt Whisky
10ml Aperol
10ml Fresh Orange juice
Dry Cider
Ice
Basil leaves (for garnish)
To be served in a Highball glass

Simply Red:

40ml Starward Left-Field Single Malt Whisky
20ml Campari
20ml Yalumba Australian Shiraz
1 dash Angostura bitters
Built on the rocks
Orange wedge (for garnish)

The Paloma cocktail class, with el Jimador tequila

When - Saturday 7th August

Time - 16:00 for 30 minutes

Location - Your Home

El Jimador The Paloma:

What you will need:

Cubed Ice
Highball
Salt

Grapefruit slice / wedge

Ingredients:

El Jimador Blanco

San Pellegrino Grapefruit

Agave Syrup

Soda Water

All things Martini and Gin with Konik's Tail and Edinburgh Gin

When - Saturday 7th August

Time - 17:00 for 60 minutes

Location - Your Home

Konick's Tail Cocktail :

What you'll need (for Classic Konik's Tail Martini and long refreshing KONIK + TONIK)

- Ice cubes
- Frozen Martini cocktail glasses
- Hi Ball glasses
- Mixing glass
- Bar spoon for mixing
- Hawthorne Cocktail Strainer
- Vegetable peeler

Ingredients

- 70cl Konik's Tail Hand Crafted Polish Vodka
- Dry vermouth
- 150 ml Indian tonic or Mediterranean tonic water
- Amalfi (or any unwaxed) lemon
- Olives in brine

- Orange wedge

Edinburgh Gin Cocktail

A Classic Summer Highball

- 25ml Edinburgh Gin Classic, 25ml Edinburgh Gin Elderflower liqueur, 25ml lemon juice, soda water
- Method - Add all liquid to a iced highball, top with soda, stir and garnish with a lemon twist

Blood Orange Negroni Spritz

-25ml Edinburgh Gin Classic, 25ml Campari, 12.5ml Red Wine (a deep fruity red), 12.5ml Red Vermouth, Fever Tree Blood Orange Soda

- Add Edinburgh Gin, Campari, Red Wine and Vermouth to a mixing glass. Stir over ice for 30-40 seconds then strain into a highball glass with ice. Top with Fever Tree Blood Orange soda and garnish with a blood orange twist

Lovely Liqueurs with Botanist Gin, Cointreau and Disaronno

When - Saturday 7th August

Time - 19:00 for 90 minutes

Location - Your Home

Cointreau cocktails

The Original Margarita

- Cointreau 30ml
- Tequila Blanco 50ml
- Fresh lime juice 20ml
- Salt to rim the glass

The White Lady

- Cointreau 30ml
- The Botanist Gin 50ml
- Fresh lemon juice 20ml
- Egg white (optional)

The Botanist cocktails

Cocktails:

1. **The Botanist and Tonic 'arrival' drink, garnished with strawberries**
2. **Peach and Elderflower Collins**

Ingredients:

- The Botanist Gin
- Elderflower cordial eg. Bottlegreen
- Lemon
- Peach soda eg. Dash Water
- Ice filled highball glass

3. **Bees 'Tees' - (maybe we can add this once Abi has conformed ?)**

Ingredients

- The Botanist Gin
- Lemon
- Tea-infused syrup eg. Teapigs ([@Abigail](#) will confirm which one asap)
- Shake into coupe with zest garnish, discarded after oils used

Disaronno Cocktails:

1. DISARONNO FIZZ

A low-alcohol drink with a distinct character. The original taste and unmistakable aroma of Disaronno are combined with fizzy soda bubbles and lemon juice for a refreshing and thirst-quenching cocktail.

INGREDIENTS

50 ml Disaronno

Fresh lemon juice

Soda or Sparkling Water

RECIPE

Using a large wine glass or gin balloon, pour Disaronno over ice, add a squeeze of fresh lemon juice and top up with soda water. Stir and garnish with slice of lemon.

2. DISARONNO SOUR

A unique refreshing drink, in which the distinctive notes of DISARONNO blend with the scent of freshly squeezed lemon.

INGREDIENTS

50 ml Disaronno

25 ml Fresh lemon juice

5 ml Sugar syrup

Egg white

RECIPE

Using a rocks glass, shake all the ingredients in shaker with ice. Using a strainer, pour over ice and garnish with a slice of lemon.

or

Make it a Kentucky Sour, with half Disaronno, Half Bourbon Whiskey

3. DISARONNO GODFATHER

Few ingredients, a strong family-like bond, for a cocktail "that you can't refuse".

INGREDIENTS

25 ml DISARONNO

50 ml Whisky

Orange twist