



## Cocktail Masterclass Instructions



### Festival Spirit

Aperitif style cocktail crafted by John Egan, The Old Bank & John Coleman, Blackwater Distillery, for Festival Spirit – the perfect palate opener before a special meal!

#### Ingredients:

1 cup - Clashganny Apple Cider Vinegar

1 cup - Sugar (granulated)

2 cups - Strawberries (halved)

1 cup - Water

2 tsp. - Knockmealdown Honey

20ml - Clashganny Organic Apple Juice

Dash each - Angostura Orange bitters and Bitter Truth Plum bitters – available from your local off licence

50ml - Blackwater No. 5 Gin

#### Method:

The first Step to this Cocktail needs to happen in Advance – as detailed below (we have outlined a handy shortcut too though!)

1. **\*\*\*Advance Preparation\*\*\***To make the “shrub” (base for the cocktail)  
The Slow Way/ how the experts do it: (nb. This needs to happen 3-4 days in advance) – pop first four ingredients into a jam jar / container with a lid, give it a stir & leave in a dark corner for a few days, stirring / shaking once or twice a day. Check smell & taste after 2 days - looking for an appetising smell and balanced taste ie. Not too sweet, not too sour– when its right the predominant smell will be strawberry – may need to leave for the full 3 to 4 days to get this right.

The Shortcut: place 1<sup>st</sup> four ingredients into a small saucepan, bring to the boil, leave it simmer until the water becomes the same colour as the fruit – eg. That lovely pink strawberry colour. Allow to cool before use – for super quick cooling decant into a cold bowl & stir at an open window or pop into fridge or freezer for a bit.

Next - Pour through this mix through as fine a sieve as you have – if you have a paper coffee filter handy you could pass it a second time through that.

(ps. The leftovers in the sieve are absolutely delicious as a jam or ice cream topping and feature the added health benefits of fresh fruit and Apple Cider Vinegar – plus using them up this way helps cut down on food waste!)

The resulting “shrub” can be stored in a sealed container in the fridge for up to 3 weeks.

2. To make a Honey Syrup

Whisk the honey with a splash of boiling water in a cup / jug.

3. Now lets make the cocktail.....

Grab the shaker/ jam jar, half fill with ice cubes,

Add the gin, Apple juice, 1 tsp. Honey syrup, 25ml of shrub, dash each of bitters,

Shake for about 10 seconds, strain / double strain into chilled stemmed cocktail glass (or wine glass). Chilling not essential but that is how the pros do it!

Garnish with a sprig of Rosemary, giving it a light tap on the palm of your hand to release the aroma first!

Kick back & Enjoy!

## Spring Joy

Aperitif – great cocktail for a summer evening without food or with tapas / charcuterie board!

### Ingredients:

50ml Blackwater No. 5 Gin

15ml Kefir (eg. Frothing Ferments lemon & lime, available in most SuperValus)

15ml Sugar Syrup

15ml Freshly Squeezed Lime juice

3 Slices Cucumber

### Method:

1. Make the Sugar Syrup by placing equal quantities of sugar and boiling water into a cup or jug, giving it a good stir to dissolve – then let it cool a bit.
2. Add cucumber and 15ml sugar syrup to shaker / jam jar and muddle (press gently with back of a wooden spoon / something similar until juicy)
3. Add in all the other ingredients plus Ice to approx.  $\frac{3}{4}$  full then shake for approx. 10 seconds, double strain into your chilled glass. Garnish with sprig rosemary, giving it a light tap on the palm of your hand to release the aroma first!

Kick back & Enjoy!

## **Negroni**

An Italian cocktail, traditionally served as an aperitif that is now often enjoyed at anytime – a seriously delicious All Rounder!

### Ingredients:

25ml Blackwater No. 5 Gin

25ml Campari

25ml Sweet Vermouth (eg. Martini Rosso)

### Method:

Place all ingredients into a rock glass full of ice, give it a few stirs, garnish with a wedge of orange

& yes, you know it, Kick back & Enjoy!