



Drinks Recipes for Awards Night

SOFT GARIBALDI

MAKES 1 DRINK

50ml Æcorn Bitter
100ml orange juice
30ml heather honey syrup (*see below*)
Blood orange slice, to garnish

In a cocktail shaker, shake all the ingredients with ice cubes, then fine strain into a flute. Garnish with a slice of blood orange.

Heather Honey Syrup:

MAKES 300ML

150g heather honey
150ml water

Mix the ingredients until the honey is completely dissolved, then pour into a bottle. This will keep in the refrigerator for up to 4 weeks.

CUCUMBAGNE

MAKES 1 DRINK

2 cucumber slices, plus a ribbon of cucumber, to garnish
20ml Hendrick's Gin
10ml lime juice
10ml sugar syrup
Laurent-Perrier La Cuvée
NV Champagne, to top up

In a cocktail shaker, shake all the ingredients with ice cubes, then fine strain into a flute. Garnish with a slice of blood orange.

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• Recipes from Claridge's *The Cocktail Book* published by Mitchell Beazley (Octopus Publishing Group) 2 September 2021 at £25 hardback

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