

# Locktails & Quarantinis



Some of us may be eschewing alcohol for a dry lockdown, Some of us are finding wine really is an essential purchase. For others it's a case of lurching for the back of the drinks cabinet, Whatever we are doing we are all trying to make the best of the lockdown!

We bring you a taste of our destinations with some of their favourites locktail and quarantinis

A certain Ms Moulden can be found brushing the hedgerows of the English countryside every summer, searching in secret, only places known to her, for sloes – unless you have already made your own, you could buy ready prepared sloe gin, available in most supermarkets, alternatively enjoy this later in the year – we have time!

**MouldenMarketing**

Travel Marketing Professionals

# Classic sloe gin (and fizz)

- First choose a sunny day and buy as many 1.5 litre bottles of gin as your wages can afford
- If the south of England this will be from the end of August
- Go to your secret location where the sloes grow in the Hedgerows (never reveal your location)
- Pick the sloes when they are very black
- They will be hard no
- Wash and clean them back home of any stalk or leaves
- Dry and place in the freezer for a few days
- Now remove them and pack in the empty gin bottle to a third of the bottle depth – I often go up to half level
- Then pour in sugar enough to trickle through the berries and up to the top of their level
- Now fill the bottle with Gin screwing the cap in place then shake a few times and store on their side
- Check daily and keep shaking so all the sugar dissolves this takes one to two weeks
- Then hide them in your garden shed or any other cool dark place
- Bring them back inside just before Christmas and filter through kitchen paper and sieve to strain the now beautifully ruby red gin into a favourite storage bottle or Decanter
- Serve chilled by itself or add a small amount to the glass before pouring over Prosecco

Now drink responsibly as they say

Gill





CLAVIS RIGA with BLACK BALSAM our most popular alcoholic beverage:

INGREDIENTS ( per glass)

- Riga Black Balsam 20ml
- Rhubarb Liqueur 10ml
- Apple Juice 55ml
- Pomegranate syrup 5ml
- White Chocolate syrup 5ml
- Orange peel



GOAL  
events

INSTRUCTIONS – [watch video](#)

- Poor all ingredients into a cooled mixing glass with ice, mix, then poor into a chilled cocktail glass via strainer. Decorate with orange peel



Baden's own Gin is refreshing given a twist, courtesy of the [Blue City Hotel's Lemon Bar & Restaurant](#) in the Trafo events village: Spiced 54 Baden Gin & Tonic

• **INGREDIENTS ( per glass)**

- 5cl Baden Gin,
- 2.5cl Pomegranate Juice
- with Schweppes Hibiscus Tonic
- Orange zest
- Mint to decorate

• **INSTRUCTIONS** Poor all ingredients into a glass. Decorate with mint

- **INSTRUCTIONS**

- Add apples, oranges, peach and sugar to a large pitcher and muddle with a muddler or wooden spoon for 45 seconds.
- Add orange juice and brandy and muddle again to combine for 30 seconds.
- Add red wine and stir to incorporate, then taste and adjust flavor as needed. Stir to combine.
- Add ice and fanta lemon and stir once more to chill. Serve as is, or with a bit more ice. Garnish with orange segments (optional).

SANGRIA

Though there are many interpretations of what “traditional sangria” is, typically needs these main components:

- **INGREDIENTS ( serving 4)**
- Fruit (Ideally 1 apple; 1 oranges, 1 peach, cut in cubes)  
Orange juice (  $\frac{3}{4}$  cup orange juice)  
A sweetener (2 tablespoon like brown sugar or cane sugar)  
A liquor (1/3 cup of brandy or rum)  
Bold, fruity, dry Spanish red wine (like Tempranillo, Garnacha, or other Rioja wine)
- 1 can / 330ml lemonade
- Ice (for chilling)

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# DM

## DESTINATION MANAGEMENT GREECE-CYPRUS

### Greek Mojito

For all you mojito lovers, this is muddling magnificence my friends – that’s all I can say. Actually, I can say more, much, much, more about the amazingness here, but I’ll let you just taste it instead!

Yia mas!  
Myrto & Stavros

- 4 mint sprigs
  - 2 teaspoons brown sugar
  - 1/2 ounce fresh lime juice
  - 1 1/2 ounces Metaxa brandy
  - 1/2 ounce fresh lemon juice
  - ice
  - 1 ounce chilled club soda
- In a cocktail shaker, muddle the mint with the brown sugar and lime juice. Add the Metaxa, lemon juice and ice. Shake well and strain into an ice-filled highball glass. Top with the club soda.



# KMIP

## DMC

### The Tsar of Taiga

One of the trendy  
Moscow bars'  
mixologist shows  
you how –  
Nazdaróvye!

#### Ingredients:

- cedar milk (substitute almond milk)
- gingerbread syrup (available in the coffee flavourings section of supermarket)
- vodka
- ginger
- lemon

Method [watch video](#)





# Royal Hanoverian – Gin meets cornichons

- ...it sounds a bit bizarre and it is when it comes to the cornichons and the BACARDI glass....but needs must! From [Hannover a unique tale of British Hanoverian links, via a lovely botanical gin!](#)
  - Hanover Gin (single or double measure, if you don't have our local, use your own)
  - Tonic
  - Cornichons – some come ready pickled in gin
  - Ice
- Enjoy!



# Pisco Sour



**A Peruvian favourite that is enjoyed in much of Latin America...and the UK!**

Ingredients (1 large or 2 small pisco sours)

- 2 ounces pisco
- 1 ounce sugar syrup
- 3/4 ounce lime juice
- 1 egg white
- 2 to 3 dashes Angostura bitters

Mix the pisco, lime juice, simple syrup, and egg white in a cocktail shaker.

Strain into stemmed glass, and sprinkle the Angostura bitters on top of the foam.





# Dalgona Coffee - 달고나커피

The Korean coffee drink taking the internet by storm, the viral trend of sharing recipes and photos of the do-it-yourself (DIY) coffee first gained prominence during the social distancing orders in South Korea, and for that reason it is dubbed the 'quarantine drink' or 'quarantine coffee'. The coining of the name is credited to the South Korean actor Jung Il-woo – according to Wikipedia

Dalgona coffee is like a cappuccino turned on its head, with the frothy coffee on top and the milk underneath. It only requires three ingredients to make and you can have it hot or cold.

Ingredients and method – take equal portions of:

- Instant coffee powder (only instant will do!)
- Sugar
- Hot water
- Whip all together until it becomes creamy and then to cold or hot milk

If the first attempt fails, keep practicing it only needs one or two tries!