

# Cocktail creations

Refresh your guests with fruits and flowers, as  
featured in new book *Wild Cocktails From The Midnight  
Apothecary* by Lottie Muir



**Tip:** If you need to transport your wands, seal the other end with glue to keep the glitter intact.



## CAKE BUNTING

- 1 Begin by wrapping two lollipop sticks in washi tape – we chose to wrap these in pink, then add gold tape to create a striped effect. Once wrapped, dip the top 4cm of each stick into PVA glue, then into gold glitter. Place in a cup or bowl to dry.
- 2 While the glue is drying, make your bunting. From a thin sheet of copper, cut out several 3cm triangles – one for each letter of the word you want to make. Place them on a chopping board or other hard surface and using a letter stamp, gently hammer one letter of your word into each flag.
- 3 Use a small amount of hot glue on the back of each flag to stick them to a length of white and gold twine. Once dry, cut the twine and twist each end several times around the glittered top of the lollipop sticks, before tying off neatly. Insert the sticks into your cake to finish.



**Ingredients**  
large lollipop sticks  
washi tape, PVA glue  
gold glitter  
copper sheets  
scissors  
steel letter stamp set,  
hammer  
hot glue gun  
white and gold twine

## GLITTER WANDS

- 1 Wrap each straw in washi tape, beginning at one end and sticking it at an angle to create a candy-striped effect. We used several different coordinating patterns and colours to mix up the look of these wands.
- 2 Seal one end of each of your wands using the hot glue gun. To do this carefully, apply a small amount of glue into each straw, around 1cm in from the end. Carefully pinch and hold it together for a few seconds until it has bonded and closed. Trim away any excess glue that may have squirted out.
- 3 Using a small funnel (or alternatively, a piece of card folded in half to create a crease), pour gold glitter into each of your wands. Display them in decorated jam-jars or glasses on each table for guests to admire and take home as they please.



**Ingredients**  
super jumbo smoothie straws (&2.99 for 200),  
Drinkstuff.com  
washi tape  
hot glue gun  
gold glitter  
funnel or piece of card

## LIMONCELLO WITH STRAWBERRIES AND CREAM FOAM

This is an extravagant summer dessert cocktail. It would be too sweet and cloying if you didn't have the acidity from the lemon juice. The vodka reduces the sweetness too and increases the strength when combined with the mild cream foam, creating a very balanced, flavoursome drink.

**Tools:** Cocktail shaker with strainer; non-aerosol cream whipper

**Glass:** Martini

**Ice:** Cubes

**Garnish:** Strawberry slice, lavender sprig

### Serves 1

30ml vodka  
22ml scented geranium and lavender limoncello (see book for exclusive recipe) or good-quality store-bought limoncello  
22ml freshly squeezed lemon juice  
Strawberry and cream foam (see recipe right)

Combine the vodka, limoncello, and lemon juice in the cocktail shaker. Add ice, cover the shaker, and shake hard for 20 seconds. Strain the mixture into the glass. Using the non-aerosol cream whipper, top with the strawberry and cream foam. Garnish with the slice of fresh strawberry, speared with a lavender sprig.

## PRUNUS 'SHOGETSU' COCKTAIL

This is a variation on a Japanese theme, using the beautiful white cherry blossom from the Prunus 'Shogetsu'.

**Tools:** Mixing glass, long spoon, julep strainer, tea strainer

**Glass:** Wine

**Ice:** Cubes

**Garnish:** Prunus 'Shogetsu' blossom

### Serves 1

30ml plum wine  
30ml saké  
30ml vodka  
2.5cm fresh ginger, peeled and thinly sliced

Combine all the ingredients in the mixing glass and fill it two-thirds of the way up with ice. Stir for 30 seconds or until condensation appears on the outside. Place the julep strainer inside the mixing glass and double-strain the contents into the wine glass, using a tea strainer to catch any pieces of ginger. Garnish with a white cherry blossom (Prunus 'Shogetsu'). ►

## STRAWBERRY AND CREAM FOAM

Makes enough foam for 15 drinks

1¼ sheets gelatin (platinum grade)  
180g strawberries, hulled  
60ml freshly squeezed lemon juice  
90ml simple sugar syrup  
60ml hot water  
80ml double cream  
Professional cream whipper with two N2O cartridges

Place the gelatin sheets in a bowl of iced water to soak until they are pliable (about 10 minutes). Meanwhile, blend the strawberries and lemon juice on a high speed until smooth, and strain through a fine-mesh sieve into a small pan. Add the simple sugar syrup and hot water, and stir on a low heat to combine all the

ingredients.

Squeeze the excess water from the softened gelatin sheets, drop them into the pan containing the mix, and heat gently to dissolve the gelatin. Stir constantly and do not allow to reach boiling point. Turn off the heat as soon as the gelatin has dissolved. Let cool to room temperature (about 15 minutes).

Add the cream to the mix and funnel through a sieve into the whipper. Charge it with the two N2O cartridges, following the manufacturer's instructions. Shake well for at least a minute and refrigerate for a minimum of two hours, preferably overnight, before using. Shake the whipper well before dispensing. Tip it upside down so that it is completely inverted over the cocktail.



## BIRCH, GINGER & WISTERIA DETOXER

This mocktail is a great detoxer. Sap from the white birch or silver birch is one of the healthiest juices you can drink. Unless you know how to harvest it yourself, online is your best place to source it. First impressions aren't good, though. It's a thin, slightly sweet, slightly bitter, herbal watery liquid, but its restorative and detoxifying properties are legendary. Its partner here is flavoursome ginger, with its own health-giving properties. Ginger fires up the digestive juices and, according to Ayurvedic texts, the libido! Meanwhile, the wisteria flower garnish has a role here primarily for its looks – it's really pretty and the perfect blowsy opposite to the restrained, cloudy-looking tonic. It's also edible.

**Tools:** Cocktail shaker with strainer

**Glass:** Collins

**Ice:** Cubes

**Garnish:** Wisteria blossom

### Serves 1

90ml birch sap

30ml ginger syrup (see book for exclusive recipe)

22ml freshly squeezed lemon juice

Splash of soda water

Chill the glass thoroughly in the freezer or refrigerator for two or four hours respectively. Alternatively, fill the glass with ice.

Pour all the ingredients into the cocktail shaker and fill it two-thirds of the way up with ice. Cover and shake hard for 20 seconds. If you used ice to chill your glass, empty it out. Strain the cocktail into the glass. Garnish with the wisteria blossom and top with a splash of soda water.



## WILD VIOLET SOUR

This delicious spring cocktail should provide an extraordinary colour. However, your wild violet syrup may be quite pale and, in any case, it will turn pink when combined with lemon, so I suggest you add a couple of dashes of cassis to intensify the violet shade. If you do, add a couple more drops of lemon juice.

**Tools:** Cocktail shaker with strainer

**Glass:** Martini

**Ice:** Cubes

**Garnish:** Wild violet flower/candied wild violet flower

### Serves 1

45ml dry gin

22ml wild violet syrup (see book for

exclusive recipe)

15ml freshly squeezed lemon juice

1 dash of crème de cassis or other blackcurrant/blackberry liqueur (optional)

1 egg white

Chill the glass thoroughly in the freezer or refrigerator for two or four hours respectively. Alternatively, fill the glass with ice. Pour all the ingredients into the cocktail shaker. Cover and dry-shake hard for 20 seconds to emulsify the egg white. Fill the shaker two-thirds of the way up with ice, cover, and shake hard for another 20 seconds. If you used ice to chill the glass, empty it out. Strain the contents of the shaker into the chilled glass. Garnish with a candied wild violet flower. ►

## THE YARROW

The bittersweet taste of the tequila has been balanced by adjusting the ratios of ingredients in a classic Sour to two parts strong, one part sour, and half part sweet, and adding three dashes of bitters. It makes for a very refreshing cocktail on the dry side.

**Tools:** Cocktail shaker with strainer

**Glass:** Martini

**Ice:** Cubes

**Garnish:** Wild yarrow (*Achillea millefolium*) flower

### Serves 1

60ml Reposado tequila

15ml Yarrow Syrup (see recipe right)

30ml freshly squeezed lemon juice

3 dashes of wild cherry bitters (see book for exclusive recipe)

Chill the glass thoroughly in the freezer or refrigerator for two or four hours respectively. Alternatively, fill the glass with ice. Add all the ingredients to the cocktail shaker. Fill it two-thirds of the way up with ice. Cover and shake hard for 10 seconds. If you used ice to chill your glass, empty it out. Strain the cocktail into the chilled glass, and garnish with a wild yarrow flower.



## YARROW SYRUP

Makes approximately 375ml

2 tbsp yarrow flowers

500ml boiling water

425g agave nectar (or honey)

355ml water

Sealable presentation bottle, sterilised

Remove any unwanted stalks from the flower heads and place in a nonreactive pan. Pour the boiling water over the flowers and steep for 15 minutes. Strain the liquid into a wide-mouthed pitcher. Return this 'tea' to the cleaned pan and add the agave nectar (or honey) and 355ml water. Bring to a boil and let simmer for a couple of minutes. Remove from the heat for 15 minutes before funneling into the sterilised presentation bottle. Store in the refrigerator and consume within a couple of months.

### SUGAR VARIATION

If you don't have agave nectar or honey, use 400g superfine (caster) sugar and 500ml water instead.

## THE MIGHTY MEADOWSWEET

Meadowsweet (*Filipendula ulmaria*) is ridiculously delicious in a syrup, and its almond and honey notes come to the fore in this cocktail. The blossom appears at the height of summer, so this tastes of summer nights to me. The oranges in the Grand Marnier and the sweet, nutty, spicy, vanilla, and floral notes of an oak-barrel-aged brandy as fine as cognac are a perfect marriage with the meadowsweet.

**Tools:** Cocktail shaker with strainer

**Glass:** Martini

**Ice:** Cubes

**Garnish:** Small sprig of meadowsweet blossom

### Serves 1

45ml cognac

10ml Grand Marnier

15ml meadowsweet syrup (see book for exclusive recipe)

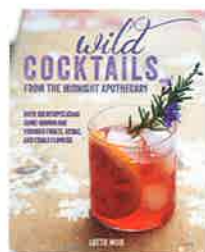
22ml freshly squeezed lemon juice

Dash of orange bitters

Chill the glass thoroughly in the freezer or refrigerator for two or four hours respectively. Alternatively, fill the glass with ice.

Pour all the ingredients into the cocktail shaker. Fill the shaker two-thirds of the way up with ice. Cover and shake hard for 20 seconds. If you used ice to chill your glass, empty it out. Strain the contents of the shaker into the chilled glass.

Garnish with a small section of meadowsweet blossom. 



*Wild Cocktails From The Midnight Apothecary* by Lottie Muir (£16.99, CICO Books) is available from 9 April 2015 at all good bookshops. To get your copy for the special price of £11.99 (including free postage and packaging), call 01256 302699 quoting GLR CQ1.