

Client: Ninth House
Source: Spirits Business
Date: 01/04/2023
Page: 74
Reach: 13000
Value: 16760.0000

Cocktail stories

The Maputo

This cocktail from Ecuadorian bar Juliana is part of a scheme to increase the plantings of a rare fruit



INGREDIENTS

45ml Blended Scotch, infused with motilón
20ml Cascara-infused Martini Bianco
20ml Carpano Classico
3 drops Almond bitters
Trimmed orange twist (for garnish)

METHOD

Stir the ingredients together and pour into a Martini glass. Garnish with a trimmed orange twist.

The Maputo comes from Juliana, a bar in Guayaquil, Ecuador's second city, which opened in January 2022 with a philosophy to create more accountability, inclusivity and sustainability in the industry.

The serve itself, featured on the Diverso menu, which highlights local ingredients from indigenous farmers, reflects this aim, and it contains endangered Ecuadorian fruit motilón. Juliana's motilón comes from a reforestation initiative that aims to raise awareness of the significance of this fruit.

"It's endangered for two reasons. Mostly, the fruit is endangered due to the wood of the trees being highly sought after for making furniture, so almost all those trees get cut down for that purpose," says Sarah Ruiz, bar director of Juliana.

The second reason is the community clearing trees to make space for livestock, as they prioritise this over agriculture, she adds. "There are only four families that harvest it, for us and maybe a couple other restaurants around here, but it's a really small yield and operation."

The reforestation initiative sees Juliana work with Amazon Gardens on reforestation to grow more motilón. "Amazon Gardens is basically like a co-op run by this lady named Karen. She goes to all these different regions, and she knows the farmers so she gets the produce from them and sells them to us."

Motilón has "an interesting tannic quality to it, like dark fruit", says Ruiz. "I immediately thought it would work best in a stirred-style cocktail, maybe with vermouth or some kind of wine aspect to complement that, and I ended up going with a Manhattan style."

She infuses softer blended Scotch with the motilón. "It picks up the colour really nicely, says Ruiz. "It's like this dark purple colour, and the Scotch is pretty soft. So it allows for

the astringency of the berry to come through. Then we complement that with cascara, which is the husk of a coffee bean. The cocktail is finished off with almond bitters, and just a simple orange twist to brighten it up and add some aromatics."

It's "very possible" the Maputo will become the 11th house classic on the menu "because it is ordered a lot and fits in the classic structure as well", notes Ruiz. sb

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Mint Julep

Try this classic Bourbon-based serve in a frosted glass to kick off your evening.



INGREDIENTS

50ml Never Say Die Bourbon
10ml Simple sugar syrup
8-10 Mint leaves
3 Mint sprigs (for garnish)

METHOD

Gently muddle the mint and sugar syrup. Fill the glass with crushed ice, add the Never Say Die Bourbon, and stir well until the glass is frosted. Garnish with mint sprigs.

Boulevardier

Try this mix for a sweeter twist on a Bourbon cocktail.

INGREDIENTS

40ml Never Say Die Bourbon
20ml Sweet vermouth
20ml Campari
Orange twist (for garnish)

METHOD

Stir all ingredients with ice in a mixing glass. Strain into the glass, and garnish with an orange twist



Jura Sunset

Calling all Aperol lovers, the Jura 10 Years Old offers the ultimate twist on a classic.



INGREDIENTS

25ml Jura 10 Years Old
25ml Aperol
Tonic water
Fresh orange wheel (for garnish)

METHOD

Fill a Copa glass with ice, combine Jura 10 Years Old and Aperol before topping with tonic water. Mix well, and garnish with a wheel of fresh orange.

El Nacional

Countless celebrities and politicians have enjoyed El Nacional on the veranda of Art Deco Hotel Nacional, where this cocktail was invented.

INGREDIENTS

50ml Havana Club 3 Años, 20ml Apricot Brandy
35ml Pineapple juice, 10ml Sugar syrup
3 Pineapple pieces
Half a lime

METHOD

Crush the pineapple pieces in a cocktail shaker or container. Add the remaining ingredients, squeeze the lime over it and top up with ice cubes. Shake vigorously for about 30 seconds. Strain twice, pour into a Champagne or sparkling wine glass.



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Royal G&T

Raise a glass during the forthcoming coronation bank holiday with this gin and tonic.



INGREDIENTS

50ml Whitley Neill Coronation Gin
200ml Indian tonic water
Grapefruit slice or grapefruit peel (for garnish)

METHOD

Add the gin over large cubed ice in a crystal Highball glass. Top up slowly with the premium Indian tonic water. Garnish with either a healthy slice or the peel of a grapefruit.

Savoia Americano Spritz

Try out this number, which boasts a bitter-sweet flavour profile.

INGREDIENTS

2 parts Savoia Americano
2 parts Prosecco
4-5 ice cubes
Three green grapes (for garnish)

METHOD

Fill a tall glass with ice, add Savoia Americano. Stir gently and top with soda water. Garnish with three green grapes.



T.T. Liquor Bar

An extremely fresh concoction, with flavours of elderflower and pear.



INGREDIENTS

30ml St-Germain elderflower liqueur
30ml Pear syrup
15ml Lemon juice
100ml Prosecco

METHOD

Stir together the liqueur, syrup and lemon juice, and top with Prosecco.

Italicus Spritz

The Italian aperitivo reborn, according to the brand.

INGREDIENTS

50ml Italicus Rosolio di Bergamotto
100ml Prosecco
Plenty of ice
Three olives (for garnish)

METHOD

Stir together the ingredients. Add ice, and garnish with three olives on a cocktail stick.

