



'AROMATIC COCKTAILS'

BASIL

GIUSEPPE COSTA
4B SALA

Herbal cocktails are very popular and a number of spices are perfect drink ingredients as well.



Adding herbs and spices to cocktails is the simplest way to experiment with flavors.

There are different techniques to add fragrant aromas to cocktails...

**herbs and spices can be used in three different ways:
mashed (directly in the cocktail), in infusion and in syrup
(added to the cocktail).**



BASIL



It is a fascinating cocktail ingredient because of its semi-sweet, spiced, anise-like flavor. It is often muddled, but also basil syrup is used.



It combines well with lemons and limes, tomatoes, mint, cinnamon.

GIN BASIL SMASH - COCKTAIL RECIPE

FLAVOURS: Fruity, Herbal

OCCASIONS: Feasts & Dinner Parties, Garden Parties & Picnics,
Celebrations, Brunch

GARNISHES: Basil Leaves

GLASS: Old Fashioned

TYPE: Shaken

EQUIPMENT: Shaker

INGREDIENTS:

50 ml GIN

25 ml Lemon Juice

12.5 ml Sugar Syrup

8 Basil Leaves

METHOD

Gently muddle basil in shaker.

Add remaining ingredients and shake hard over ice.

Strain over an ice-filled rock glass.

