



Herbal cocktails

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Curiosity

They are cocktails that have, in addition to an alcoholic base, a type of spice or aromatic herb that releases the flavor, such as mint or even ginger. These aromas can be crushed inside the cocktail, they can be added with an infusion in hot water or they are added as syrups.



Chili pepper

It is a biting spice that makes the cocktail tasty with a strong flavor. In addition to giving flavor, chili has beneficial functions: it activates metabolism and has antibacterial functions. The spicy taste is given by the "capsaicin" which is a substance present in the spice.



Cocktail with chili pepper

“Devil’s Tongue”

Ingredients:

- 5 cl of tequila
- 4 strawberries
- 1 spoon of chili powder
- 2 cl of crème de menthe
- juice of half lime
- 1 cl of sugar syrup

Method:

Put the chilli pepper, lime juice and strawberries cut into pieces in the shaker, pour the crème de menthe and beat with the muddler. When they are well crushed, add tequila and sugar syrup, some ice cubes and shake for 20 seconds. Then pour the cocktail without filtering and garnish with strawberries. Is a cocktail with a “raw” look.

