

A close-up photograph of a clear glass filled with a vibrant green liquid, likely a herbal cocktail. Fresh green herbs, possibly basil or mint, are floating on the surface and submerged in the liquid. The glass is set on a white saucer, and a wooden stirrer is visible in the foreground. The background is softly blurred, showing a light-colored surface.

# HERBAL COCKTAILS

- An introduction -

## Definition:

*Herbal cocktails are a delicious alternative to classic cocktails.*

*From strong and pungent to delicate and subtle, they offer an almost unlimited number of options for seasonal sipping.*

*In your recipes, you can use basil, parsley, rosemary, coriander, sage, or a lot of other herbs or spices.*



## 3 ways to use aromatic herbs and spices:

- 1) *Crushed or mashed directly in the cocktail;*
- 2) *In infusion: infusing in hot water helps to extract essential oils from the herbs or spices. The infusion is then added to the cocktail;*
- 3) *In syrup: simmering half water and half sugar, plus a spoonful of the herb or spice chosen until it slightly thickens. The quantity of herb or spice may vary according to its strength in flavour. The syrup is then added to the cocktail.*



# Cilantro

*Fresh cilantro, also called 'coriander', is a wonderful herb that is used in everything, from Mexican-style salsas to soups.*

*Cilantro has a fresh, vibrant flavor.*

*Unfortunately, it doesn't dry as well as other leafy herbs do, and it doesn't keep long in the fridge.*

A close-up photograph of fresh green coriander leaves, showing their characteristic lobed and serrated shape. The leaves are vibrant green and densely packed, filling the entire frame. The background is slightly blurred, emphasizing the texture and color of the herb in the foreground.

# *The origins of coriander*

*This herb is an annual herbaceous species that comes from a vast geographical area.*

*This area extends from southern Europe to southeast Asia, also passing through the Arab countries and north Africa.*

# Cilantro Mojito

## Ingredients:

- Fresh cilantro leaves
- ½ Lime, cut into thirds
- 1 tsp. of Sugar
- 5 cl Simple Syrup
- Crushed Ice
- 6 cl White Rum
- 12 cl Club Soda



## Method:

- Lightly muddle cilantro, 1 lime wedge and sugar in a cocktail shaker.
- Add one more lime wedge and simple syrup.
- Lightly muddle again.
- Fill the Highball Glass  $\frac{3}{4}$  full with crushed ice.
- Add rum and cilantro lime mixture.
- Top with Club Soda.
- Garnish with lime wedge.
- Enjoy!

