

HERBAL COCKTAILS

AROMATIC HERBS AND SPICES IN COCKTAILS

They can be: citrus, bars, flowers, leaves, roots, seeds, berries and fruits, bitter spices.

Aromatic herbs and spices can be used in three different ways:

1. crushed or mashed directly in the cocktail;
2. in infusion: infusing in hot water helps to extract essential oils from the herb 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.

In any case, in cocktails, they must be combined balanced and not imperceptibly.

EUCALYPTUS

Is a genus of evergreen tree plants from Oceania and the Philippines, belonging to the Mirtaceae family.

Eucalyptus is the tree of a thousand uses, it can be used to produce honey, grappa and eucalyptus essential oil.

It prevents breathing and fights infections and, as an essential massage oil, has an excellent energizing effect on body and mind.

This plant has an aromatic odor and a bitterish taste, pleasantly spicy and with strong notes of menthol and citrus.

Leaves are pleasantly pungent flavor backed by strong notes of menthol and citrus.

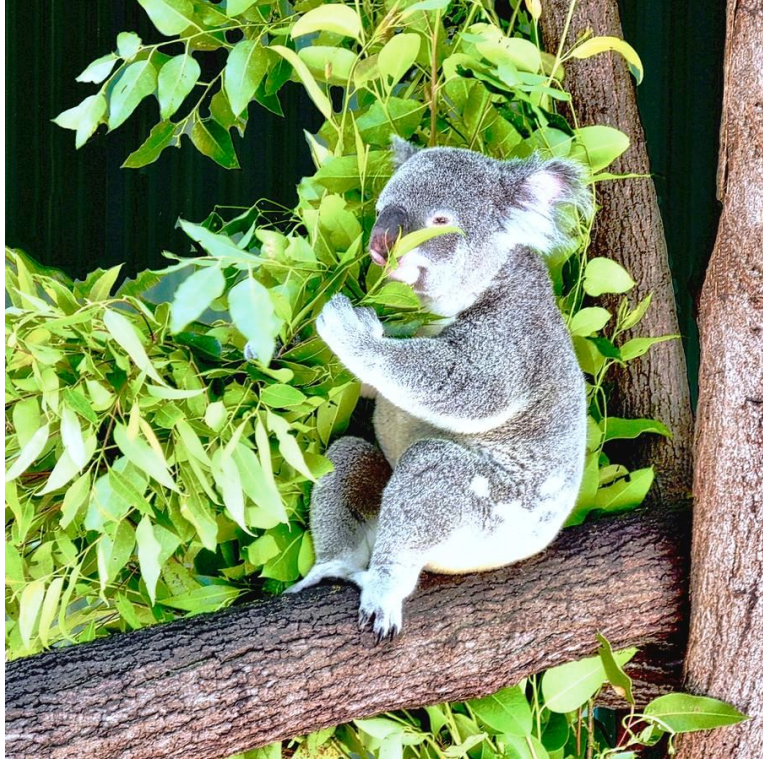
It can be used in all preparations for its balsamic and refreshing tincture.

In cocktails it is mainly used as an infusion.

It combines well with: lime and lemon, apple, chocolate, mint, honey.

It is generally added through syrup, which is the characteristic ingredient of the unique eucalyptus martini.





EUCALYPTUS MARTINI

INGREDIENTS:

25ml eucalyptus syrup

25ml lime juice

12.5ml Cointreau

50ml Miller's Gin

3 drops of egg white

GARNISHED:

1 eucalyptus leaf

PREPARATION:

Shake the ingredients with ice, double strain into a martini glass and garnish with eucalyptus leaf floating.

