

A top-down view of a wooden surface covered with numerous small wooden bowls containing a variety of herbs and spices. The items include ground green herbs, star anise, red bell peppers, red chili peppers, ground red spices, green peppercorns, white salt, ground yellow spices, brown seeds, and whole ginger root. The text is overlaid on the image.

# HERBAL AND SPICE COCKTAILS

## GINGER ROOT

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4 B Sala

***Incorporating herbs and spices into your cocktail can introduce you to an extraordinary cocktail experience.***



***There is a large variety of herb and spice options. You can use heavier spices for your fall and winter drinks (cloves, nutmeg, cinnamon), and leafier refreshing herbs (mint, basil, rosemary) in spring and summer concoctions.***

*Fresh herbs can simply be muddled into the drink. Some drinks recipes require an infusion. You can also add flavor with syrups.*



# Ginger Root



*Fresh ginger has a rich and warm aroma with a refreshing, woody note and sweet, citrus undertones. The flavour is hot, tangy, and has a bite.*



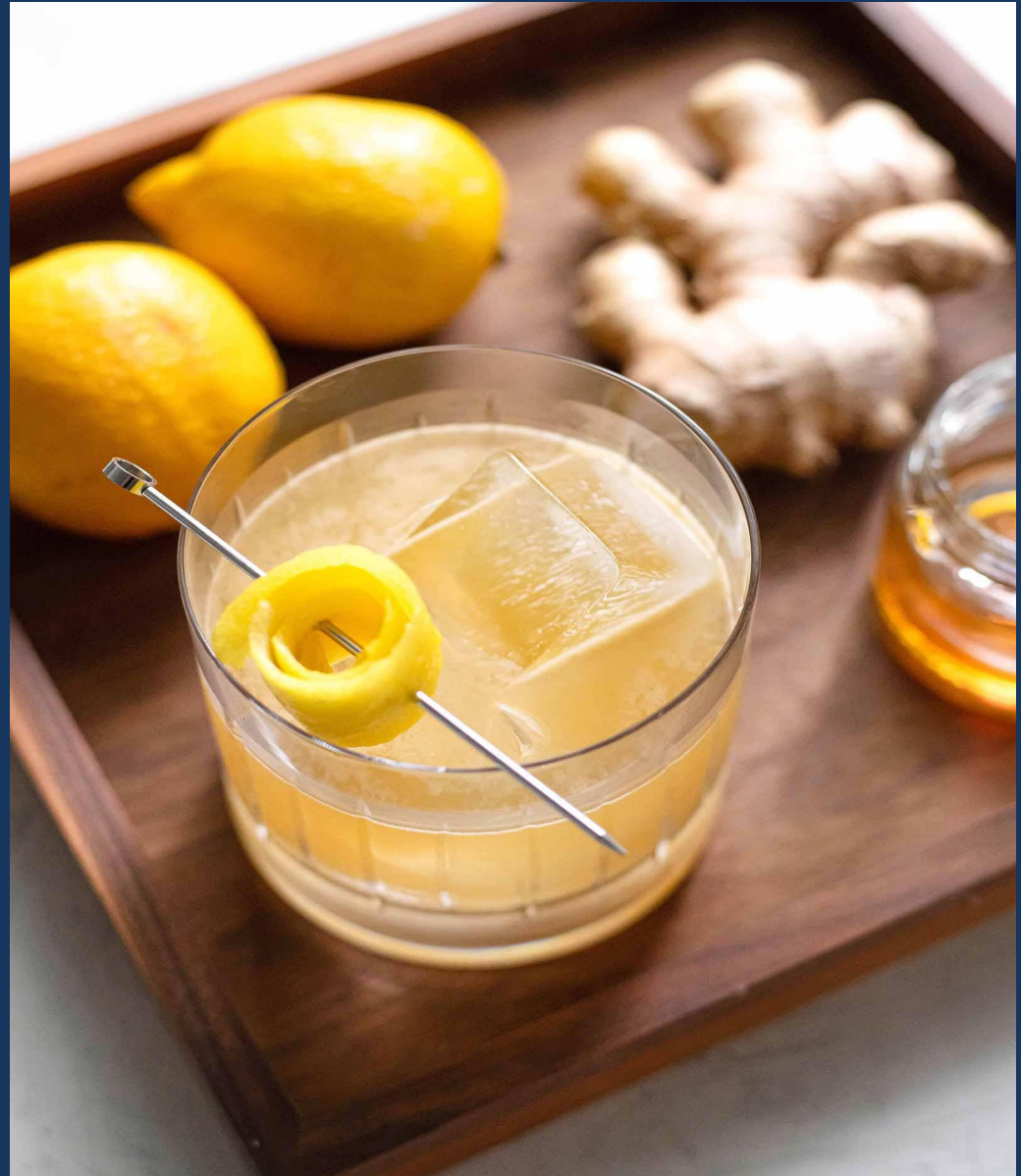
***Ginger is added to countless cocktails in many different forms, it could be used as a syrup, or simply be muddled.***

***Ginger ingredients go well with any liquor, though rum and vodka are the best for fresh ginger.***



***Ginger root  
combines well with:  
coconut, lime juice,  
lemon juice, mint,  
lemon grass.***

***Ginger Cocktails:  
Big Brew, Cape  
Samurai, Ginger  
Mary, Ginger Mist,  
Manhattan 101,  
Ginger Snap Martini,  
Ginger Tea, Rocky  
Mountain Ginger  
Crisp and many  
others...***



# *Cape Samurai*

## *Refreshing drink*

### **Recipe**

### **Ingredients:**

**50 ml Cape North Vodka**  
**25 ml fresh Lime Juice**  
**20 ml Rose Syrup**  
**Green Wasabi (half a barspoon)**  
**4 pickled Ginger**

### ***Method:***

***First muddle ginger and wasabi in a mixing glass, then add the mixture to the rest of the ingredients into a cocktail shaker.***

***Shake well and strain into a chilled cocktail glass.***

