

HERBAL COCKTAILS

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Herbal cocktails are very common in cocktail bars. They are prepared using aromatic herbs or spices to flavor them or even just to decorate them. Aromatic herbs and spices can be used in different ways:

- crushed or mashed directly in the cocktail;
- Infusing in hot water helps to extract essential oils from the herbs or spices. The infusion is then added to the cocktail;
- In Syrup: simmering half water and half sugar, plus a spoonful of the herb or spice chosen until it slightly thickens. The syrup is then added to the cocktail.

LAVENDER:



Lavender is a very versatile aromatic plant because it is very easy and quick to extract its aroma. With a simple infusion it is possible to aromatize water, with which you can produce syrups or flavored soda. Lavender has a penetrating, sweet floral, and spicy aroma with lemon and mint notes. The flowers have the strongest fragrance, but leaves can also be used.

LAVENDER COCKTAIL

Ingredients:

- Calvados 4cl
- Lavender syrup 1cl
- 1cl lime juice
- Fresh blackberries 12g

Method: Put two blackberries inside a mixing glass and pound, pour the lime juice, the lavender syrup and the calvados into it. Place the ice cubes in the mixing glass and mix gently. Strain everything, pour into a cocktail glass and garnish with lavender flowers.

