

ISRAEL



MAROM מרומ

AFRAK MADU



INGREDIENTS ARAK MADU

- ✦ 50ml arak
- ✦ 20ml lime juice
- ✦ 20ml of honey
- ✦ 10ml water

An arak classic that is also known as “the poor man’s margarita”.

PREPARATION

- 1** Shake or stir.
- 2** Serve in a cocktail glass.

BRAZIL



CAIPIRINHA

INGREDIENTS CAIPIRINHA

- 🍋 ½ lime
- 🍋 1 ½ to 2 ½ teaspoons sugar, to taste
- 🍋 60ml cachaça
- 🍋 Garnish: lime wheel

PREPARATION

- 1** Cut half of a lime into small wedges. Place the lime and sugar into an old-fashioned glass and muddle well.
- 2** Top the drink with cachaça and stir well.
- 3** Fill the glass with small ice cubes or cracked ice, stir again, and garnish with a lime wheel.
- 4** Serve and enjoy.

CANADA



CANADIAN-STYLE IRISH COFFEE



INGREDIENTS

CANADIAN-STYLE IRISH COFFEE

- ✂ ½ cup whipping cream
- ✂ 2 Tbsp + 1 tsp maple syrup
- ✂ 60ml Canadian whisky
- ✂ 1 dash Angostura aromatic bitters, optional
- ✂ 120-180ml hot strong coffee, preferably good-quality

PREPARATION

- 1** Using a whisk, electric mixer or stand mixer, whisk whipping cream until stiff peaks form. Whisk in 2 Tbsp maple syrup. Set aside. If making ahead, whipped cream will keep well, covered and refrigerated for up to 2 days.
- 2** Add whisky, maple syrup and bitters to a heat-proofed mug. Pour in coffee. Top with a dollop of the maple whipped cream.

FRANCE



KIR ROYAL



INGREDIENTS

KIR ROYALE

- ✦ 90ml champagne
- ✕ 10ml crème de cassis
- ✦ Optional: blackberry

PREPARATION

- 1 Add the crème de cassis to the bottom of the glass.
- 2 Top up with the champagne.
- 3 Add blackberry for garnish.

MEXICO



MAROM מרומ



MARGARITA



INGREDIENTS MARGARITA

- ✦ 1 ½ Tablespoons lime juice
+ extra for brushing
- ✦ 1 Tablespoon sea salt
- ✦ 1 Cup crushed ice
- ✦ 4 Tablespoons tequila
- ✦ 1 ½ Tablespoons triple sec liqueur
- ✦ 2 Tablespoons natural syrup*
- ✦ 1 slice lime to decorate

*NATURAL SYRUP

Mix sugar and water in a small saucepan and place over a medium-high heat. Stir until sugar has dissolved and the syrup has formed. Cool before using to make the cocktail.

PREPARATION

- 1 Brush the rim of a cocktail glass with lime juice. Spread out the salt in a small plate and dip the rim of the glass into it to coat. Set aside in the refrigerator.
- 2 Put some ice into a cocktail shaker and add the remaining ingredients.
- 3 Cover and shake vigorously until a mist forms on the outside of the shaker.
- 4 Strain into the prepared cocktail glass and decorate with a slice of lime.

UNITED KINGDOM



PiMM's CUP



INGREDIENTS PIMM'S CUP

- ✂ 1 part Pimm's n° 1
- ✂ 2 parts carbonated lemonade
- ✂ Optional: mint leaves
- ✂ Optional: cucumber slices
- ✂ Optional: orange slice, strawberry
- ✂ Optional: strawberry

PREPARATION

- 1** Gather the ingredients.
- 2** Take a jug (if you want to make several glasses) or a glass and add ice to taste.
- 3** Pour one part Pimm's n° 1 with two of fizzy lemonade over the ice.
- 4** Add mint leaves, thin cucumber slices, orange slices, and strawberry (all or some depending on what you prefer) and serve.

CHILE



INGREDIENTS PISCO SOUR

- ✱ 1 egg white
- ✱ 75ml Pisco Capel
- ✱ 45ml simple syrup
- ✱ 20ml fresh lemon juice
- ✱ Angostura Bitters

PREPARATION

- 1** In cocktail shaker filled with ice, combine egg white, Pisco, simple syrup, and lemon juice.
- 2** Cover, shake vigorously for 15 seconds, and strain into six-ounce cocktail glass.
- 3** Top with a few drops of bitters.

GERMANY



MAROM מרומ

RADLER



INGREDIENTS RADLER

- ✿ 1 part German beer
- ✿ 1 part lemon-flavored soda such as 7-up

PREPARATION

Mix the beer and soda one to one.

SPAIN



MAROM מרומ

SANGRIA



INGREDIENTS SANGRIA

- * 1 lemon
- * 1 lime
- * 1 orange
- * 1 ½ cups rum
- * ½ cup white sugar
- * 1 (750 ml) bottle dry red wine
- * 1 cup orange juice

PREPARATION

- 1** Have the fruit, rum, wine, and orange juice well chilled. Slice the lemon, lime and orange into thin rounds and place in a large glass pitcher. Pour in the rum and sugar.
- 2** Chill in refrigerator for 2 hours to develop the flavors.
- 3** When ready to serve, crush the fruit lightly with a wooden spoon and stir in the wine and orange juice. Adjust sweetness to taste.