ARAK 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.
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.
CANADIAN-STYLE IRISH COFFEE
**INGREDIENTS**

- 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 Royale

MAROM
**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.
**INGREDIENTS**

- 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

**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.

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*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.
UNITED KINGDOM

Pimms's Cup
INGREDIENTS

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.
PiSCO SOUR

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

RADLER
INGREDIENTS  

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

PREPARATION

Mix the beer and soda one to one.
**INGREDIENTS**

**SANGRIA**

- 1 lemon
- 1 lime
- 1 orange
- 1 1/2 cups rum
- 1/2 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.