

Albourne Estate

SUSSEX // ENGLAND

#40Ways: Six of our favourite Cocktail Ideas

The Posh Spiced

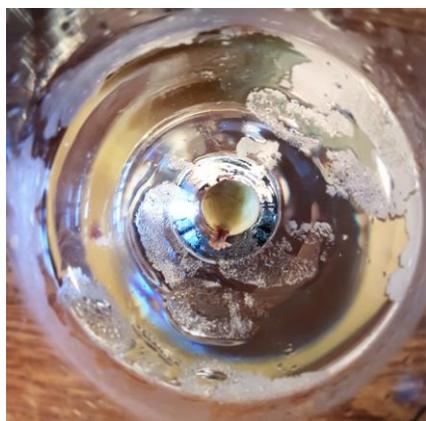
By

Helen McGinn

Founder of the Knackered Mother's Wine Club

"I tried the 40 Vermouth in a classic Martini, of course. Delicious - but I wanted to try something different. I'd just been given some gorgeous rum and decided to do something other than a Dark & Stormy (much as I love them).

So I took 50ml of spiced rum and zhuzhed it up with 20ml of Cointreau and 30ml of 40 Vermouth, placing all the ingredients with a handful of ice into a cocktail shaker. I gave it a good stir for about 30 seconds so everything chilled down, then strained it into a chilled coupe and topped it with a twisted, thick strip of orange peel. Called the Posh Spiced, the drink is beautiful to look at, smells and tastes divine and is perfect for the autumn with its golden colour and warming spices. It went down a storm in this house!



The Joro Foraged Martini

By

Oliver Kaviani, Restaurant Manager at Joro, Sheffield

For this Martini we add 20ml of 40 Vermouth with 60ml Virtuous Vodka (an unfiltered and organic rye vodka from Sweden) and garnish with a pickled unripe blackcurrant foraged five minutes from the Joro restaurant in Sheffield. The cocktail is stirred over ice until very cold and strained into a Nick & Nora glass.

The Sussex Spritz cocktail

By

Joe Murphy, General manager, Idlewild Bar & Kitchen, Haywards Heath

50ml Albourne 40 Vermouth
25ml St Germain elderflower liqueur
Top with prosecco (about 50/75ml)
Serve over ice and garnish with a mint tree and a half wheel of Seville orange.

“This refreshing cocktail has become a permanent fixture and a big hit on our menu at Idlewild Bar & Kitchen
“It’s inspired by the popular aperol spritz, but the subtle botanical notes of the 40 mixed with the elderflower from the St Germain make it a slighter sweeter and much more refreshing cocktail. Perfect as a refreshing pre dessert drink any time of the year.”



The 40 Spiced

By

Harp Mann, Mixologist

40ml Albourne 40 Vermouth
15ml Lustau Oloroso Sherry
10ml Averna Amaro
10ml William Fox Mulled Spice Syrup
20ml Lemon Verbena Tea reduction (reduce by half)
2 dashes Orange Tree bitters
2 dashes Absinthe

Combine in a shaker with ice and shake well for 30 seconds and double strain into a chilled coupe.

A Clarified Bloody Mary

By

Oliver Kaviani, restaurant manager at JÖRO, Sheffield

37.5ml of Albourne 40 Vermouth , 75ml of San Marzano Tomato Water, seasoned with Umeboshi, Yuzu, Tomato Ponzu and housemade Kombucha to taste. Serve in a Nick & Nora glass and enjoy how the sweetness and herbaceousness of the tomatoes really marry well together.



Masala chai

By

Jake Goldstein, General manager at The Plotting Parlour, Brighton

35ml Gin
25ml 40 Vermouth
30ml lemon sherbet

To make lemon sherbet, peel lemons and soak zest in granulated sugar for 24 hours. After this juice the lemons and mix in with sugar and lemon mixture. Strain the solids out and use as a super charged citrus syrup.

To finish the cocktail simply grab a wine glass mixing all the ingredients, except the chai, over crushed or cubed ice. Top with cooled masala chai tea. Garnish with some winter leaves, dried tea or whatever you can forage and find!

This is a fresh winter twist on a cobbler, says Jake, with the Christmas spices of masala chai offset by fresh citrus juice and oils. "Some serious cocktails can be made at home. With just a little extra effort you can get whole bags of extra flavour. The vermouth adds a real depth whilst the gin lifts bright notes from the lemons.

