

LiquorLand  
**toast**

CLASSIC

*Cocktails*





# CLASSIC TEQUILA SUNRISE

*Serves 1*

## Ingredients

60ml tequila

120ml fresh orange juice

20ml grenadine

Maraschino cherries, orange slices, red and green chilli slices (optional) to serve

## Method

Half-fill a highball glass with ice. Combine orange juice and tequila, and stir to combine.

Rest an upturned teaspoon against the top of the inside of the glass, and slowly pour grenadine over the back. This will send the red liquid to the bottom of the glass.

Garnish with an orange slice, cherries and chillies (if using) on a cocktail stick. Don't be afraid to chuck some umbrellas in here too for a cute retro twist.





# DIRTY MARTINI

*Serves 1*

## Ingredients

45ml gin

30ml vermouth

Ice

Green olives in brine (not oil), stuffed if preferred

## Method

Combine gin, vermouth and a splash of olive brine (about half a teaspoon - don't go crazy!) in a cocktail shaker or mixing glass. Fill with ice and shake/stir.

Strain into a chilled martini glass and serve with olives skewered onto a cocktail stick.





# NEGRONI CLASSIC

*Serves 1*

## Ingredients

30ml gin

30ml vermouth

30ml Campari

2 dashes bitters

Ice

Orange zest and fresh sage, to garnish

## Method

Stir gin, vermouth, Campari and bitters into a mixing glass. Strain over ice into your serving glass. Garnish with orange zest and a sprig of fresh sage.





# CLASSIC STRAWBERRY DAIQUIRI

*Serves 4*

## Ingredients

250ml white rum  
3 cups fresh NZ strawberries, washed,  
stems removed  
50ml fresh lime juice  
2 handfuls ice  
Fresh strawberries to garnish

## Method

Chop strawberries roughly into quarters. Add to a blender with rum, ice and lime juice. Holding the lid firmly down, blend until desired thickness is reached. If you want it slushier, just add more ice.

Pour drinks evenly into glasses and garnish with your strawberry. Serve ice cold.

To make the strawberry garnish, wash strawberries (one per glass) with stem still attached. Using a sharp knife, slice evenly through strawberry, ensuring you leave the top whole. Press strawberry lightly on a surface using your hand to fan the fruit.





# CLASSIC PIÑA COLADA

*Serves 2*

## Ingredients

2 fresh pineapples, scooped out (see below)

45ml white rum

30ml dark rum

100ml pineapple juice

60ml coconut cream

Ice, orange quarters, maraschino cherries, to serve

## Method

To scoop pineapples, cut top off using a sharp knife, about 5cm below the leaves. Run knife in a circle around the flesh, about 1/2cm from the edges. Once you've cut all the way around, cut the inside (the bit you want to take out) into four big pieces. Remove with a large spoon, and scrape out the last of the fruit into a blender.

Remove the hard middle of the pineapple, then roughly chop the sweet flesh into cubes and add to the blender.

Add rums, pineapple juice and coconut cream to the blender, and blitz until smooth. Place ice into your scooped pineapples, then pour in the piña colada. To garnish, thread oranges and cherries onto cocktail sticks and skewer through the edge of the pineapple.

Serve with paper straws and cute umbrellas!





# SPARKLING SIDECAR

*Serves 1*

## Ingredients

45ml brandy

30ml Cointreau

20ml lemon juice

45ml sparkling wine

White sugar, grated orange and lemon zest, to garnish

## Method

Dampen the rim of a coupe or champagne glass by dipping in a saucer of water. Invert glass onto a plate containing sugar, grated orange and lemon zest. Twist glass until enough sticks to the edges.

In a cocktail shaker, combine brandy, Cointreau and lemon juice with ice and shake well.

Strain into your sugared champagne glass and top with sparkling wine. Sprinkle citrus zest onto the drink for extra garnish if liked.



# CHILLI MARGARITA

*Serves 1*

## Ingredients

45ml tequila

15ml Cointreau

30ml lime juice

Ice

Dried chilli and crushed sea salt for rim

Lime wedge, to garnish

## Method

Dampen the rim of the glass by dipping into a saucer of water. Invert glass onto a plate with a mix of chilli and salt (adjust to your taste) and move glass so the chilli salt sticks to the rim.

In a cocktail shaker, combine tequila, Cointreau, lime juice and ice. Shake well and strain into chilli salt-rimmed glass. Garnish with a lime wedge and serve.





# CLASSIC COSMOPOLITAN

*Serves 1*

## Ingredients

45ml vodka

15ml Cointreau

1 teaspoon lime juice

40ml cranberry juice

Lime zest, to serve

## Method

Pour all ingredients into a cocktail shaker with plenty of ice. Shake well and strain into a martini glass. Serve with a twist of lime zest.





# CLASSIC OLD FASHIONED

*Serves 1*

## Ingredients

45ml bourbon  
1/2 teaspoon sugar (we used demerera)  
3 dashes bitters  
Ice cubes and orange wedges, to serve

## Method

Mix the sugar with a little splash of boiling water  
- just enough to melt the sugar.

Add bourbon, bitters and ice, and stir well to  
combine. Garnish with a generous wedge of fresh  
or freeze-dried orange and serve.





# LiquorLand toast

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WOW factor*

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PINK**

*Blushing  
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+

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