



Cala Homes x The Alchemist Mix-Along Recipes

Sugar Syrup Prep

In any vessel, add 2 tbsp lukewarm water & 2 tbsp sugar (or honey, agave, etc.), then stir to dissolve.

Classic Daquiri

In a shaker, add 1 measure of sugar syrup, 1 measure of lime juice, and 2 measures of rum. Add ice, then shake hard for around 15 seconds. Uncap the shaker and strain into a stemmed glass, then garnish with a wedge of lime on the rim, which you can squeeze in as you drink to balance to your liking. For best results, pour through a tea strainer to catch any small ice chips.

Breakfast Martini

In a shaker, add 1 spoonful of marmalade, half a measure of lemon juice, 1 measure of orange liqueur, and a double measure of gin, then stir a little to combine before adding ice. Shake hard for 10 to 15 seconds, then strain into a stemmed glass, and garnish with lemon zest. Make it a *Weekday* Breakfast Martini by swapping the gin for orange juice.

Refreshed Fruit Highball

Add a palmful of fruit (berries or tropical are best) to a highball glass and press with a spoon until the juices emerge. Add one measure of lime juice, then ice, and stir - then top with tonic or soda. Gently lift the muddled fruit through the ice with your spoon and garnish with more fresh fruit.

Theatre Served.

THE ALCHEMIST

