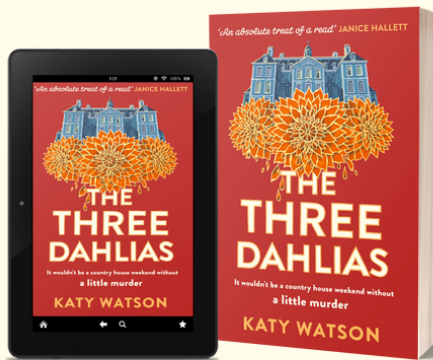


PUBLICATION DAY COCKTAILS FOR

THE THREE DAHLIAS



ROSALIND

THE HOLLYWOOD

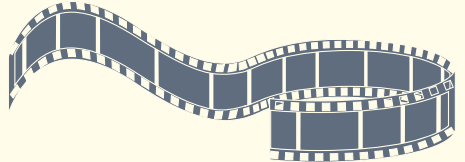
INGREDIENTS

40ML VODKA

30ML RASPBERRY LIQUEUR

110ML PINEAPPLE JUICE (TO TASTE)

PINEAPPLE WEDGE TO GARNISH



METHOD

- FILL A COLLINS GLASS WITH ICE
- ADD THE VODKA AND THE RASPBERRY LIQUOR
- TOP UP WITH THE PINEAPPLE JUICE TO TASTE
- GARNISH WITH PINEAPPLE WEDGE

CARO DARK & STORMY

INGREDIENTS

50ML DARK RUM

15ML FRESH LIME JUICE

2 DASHES OF ANGOSTURA BITTERS

100ML CHILLED GINGER BEER

LIME WEDGE TO GARNISH



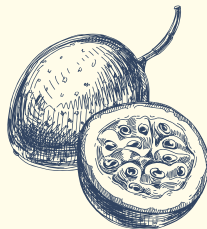
METHOD

- FILL A COLLINS GLASS WITH ICE
- ADD THE INGREDIENTS AND STIR GENTLY
- GARNISH WITH A WEDGE OF LIME

POSY PASSION STAR MOCKTAIL

INGREDIENTS

25ML PASSIONFRUIT PUREE
10ML VANILLA SYRUP
50ML PINEAPPLE JUICE
15ML LIME JUICE
1/2 PASSIONFRUIT TO GARNISH



METHOD

- ADD PUREE, SYRUP AND BOTH JUICES TO A COCKTAIL SHAKER FILLED WITH ICE
- SHAKE WELL
- STRAIN INTO A MARTINI GLASS
- GARNISH WITH PASSIONFRUIT

DAHLIA LIVELY

CHAMPAGNE COCKTAIL

INGREDIENTS

1 WHITE SUGAR CUBE

2 DASHES ANGOSTURA BITTERS

2 TSP BRANDY

CHILLED CHAMPAGNE TO TOP UP

ORANGE TWIST TO GARNISH



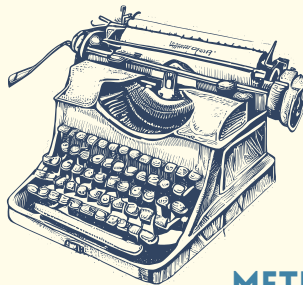
METHOD

- PUT THE SUGAR CUBE IN THE BOTTOM OF A CHAMPAGNE FLUTE
- SHAKE BITTERS ONTO THE SUGAR AND LET SOAK IN
- ADD BRANDY THEN TOP UP WITH CHAMPAGNE
- TWIST ORANGE PEEL OVER THE GLASS, THEN DROP IN TO SERVE

LETTICE DAVENPORT OLD FASHIONED

INGREDIENTS

2TSP SUGAR SYRUP OR 1TSP
SUGAR
1-2 DASHES ANGOSTURA BITTERS
60ML WHISKY OR BOURBON
SPLASH OF WATER
ORANGE SLICE TO GARNISH



METHOD

- PUT SUGAR, BITTERS AND WATER IN TUMBLER AND MIX UNTIL SUGAR DISSOLVES
- FILL GLASS WITH ICE
- STIR IN WHISKY
- ADD A SPLASH OF SODA WATER IF DESIRED
- GARNISH WITH ORANGE SLICE