



Saf's mixologist Joe McCanta's top three summer cocktails

SOHO NEGRO

- An interesting and intense blend of a little known Italian aperitif, tequila and in-season British berries.
- 50mls Ocho blanco tequila
- 2 British blackberries or strawberries (blackberries makes it a touch more bitter)
- 20mls ounce Amaro (an Italian liqueur)
- 15mls lemon juice
- 10mls simple syrup
- Lambrusco



Muddle the berries with all other ingredients except the tequila and champagne. Add the tequila and shake. Double strain contents into a champagne flute or coupe and top with Lambrusco. Garnish with a half a strawberry or edible flower.

** Take 1 large bunch of mint and chop the tips of the stems off but leave the stalks attached. Wash the mint and then add it to 100ml agave Syrup and mix with 200ml water. Heat on medium for about 15 mins or until the syrup turns a light olive colour and smells fragrant. Transfer to a glass container and store

refrigerated. Will last for 2-3 weeks. In the metal half of a shaker, muddle the gooseberries, syrup, mint and lime. Add in the rum and shake vigorously for 30 seconds. Empty contents over fresh ice and top with a splash of soda water.



THE SAFIA

- Showcasing British strawberries beautifully against botanical gin and soft chamomile, this drink tastes like summer in a glass.
- 50ml Juniper Green organic gin
- 4 quarters of fresh Lime
- 20ml chamomile syrup*
- 2 fresh strawberries
- 2 fresh basil Leaves
- A splash of soda
- A dash of Angostura bitters

Muddle the strawberries, basil, syrup and lime. Add in the Angostura and gin and shake well. Strain over fresh ice and garnish with a basil flower and fresh sliced strawberry.

*Brew 1 cup of strong chamomile tea. Let cool and mix with 2 cups of agave. Store in a glass container refrigerated. Will last for several weeks.



contents into a

GOOSEBERRY MOJITO

- Gooseberries are a lovely seasonal treat that can add juiciness to any standard mojito.
- 50ml white raisin infused Matraga organic white rum*
- 6-8 gooseberries (remove the leaves)
- 4 quarters of fresh lime
- 8-10 fresh mint leaves
- 25mls house-made mint agave syrup**
- Soda water

* Take about 150 grams of white raisins and infuse with 75 cl's rum for at least 2 nights. Can leave infusing for weeks.

