

LUCHFORD

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THE SPIRITS BUSINESS

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Spark joy

World whisky producers
light up the industry

Paper round

How do you balance
sustainability and luxury?

Testing times

Scotch strives to protect
consumers from rising costs

IARD • RYE WHISKY • CANADA • VINTAGE SPIRITS IN COCKTAILS • CHELSIE BAILEY

Cocktail recipes

Kwai Feh Pink Señorita

Amber Beverage's Kwai Feh pink liqueur is a perfect tittle for this *Barbie* season.



INGREDIENTS

25ml Kwai Feh
25ml Tequila
25ml Triple sec
10ml Lemon juice
Pink lemonade

METHOD

Add the first four ingredients to a shaker filled with ice, and shake until chilled. Strain into a Margarita glass. Top up with pink lemonade and garnish with a pink rose or other pink edible flowers.

Lochlea Salted Honey Highball

A delicious, refreshing serve perfectly suited to the summer months, in collaboration with salt maker Blackthorn Salt.

INGREDIENTS

50ml Lochlea Our Barley single malt whisky
25ml Salted honey gomme (using Blackthorn Salt)
2 dashes Angostura bitters
2 squeezes of fresh lime
200ml Fever-Tree Ginger Ale
1 Slice of fresh lime
Blackthorn Salt flakes

METHOD

Fill a chilled Highball glass with ice. Add the whisky, lime juice, bitters, and honey gomme. Top with ginger ale and stir well. Garnish with a slice of fresh lime and a sprinkle of salt.



Pomello Spritz

Pomello is a refreshing apéritif, made with a blend of pomello and elderflower, and designed to be served as a Spritz, mixing perfectly with sparkling wine.



INGREDIENTS

50ml Pomello
100ml Prosecco
Dash of soda
Wedge of grapefruit for garnish

METHOD

Pour ingredients into an ice-filled wine glass and stir. Garnish with a wedge of grapefruit.

Watermelon Martini

For fans of watermelon, look no further than this gin-based serve.

INGREDIENTS

30ml Highclere Castle Gin
75g Chopped watermelon or 60ml fresh watermelon juice
2 Large mint leaves
15ml Cointreau
15ml Lime juice

METHOD

Add chopped watermelon or juice to cocktail shaker with mint. Muddle gently to release the juices. Add Highclere Castle Gin, Cointreau and lime juice. Fill with ice and shake until cold. Strain into a cocktail coupe or Martini glass. Garnish with a small watermelon wedge or mint leaf.



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Dash of soda

Wedge of grapefruit
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METHOD

Pour ingredients into an ice-filled wine glass and stir. Garnish with a wedge of grapefruit.