

SHAKE STIR SIP

There have been many books on cocktails but very few actually manage to do the grand, complex subject justice in the manner of *The Tulleeho Book of Cocktails* (Westland, Rs 395). Compiled by Vikram Achanta,

P Venkatesh, Krishna Nagaraj, who founded Tulleeho, a beverage training and wine education company, and Rayna Jhaveri, the book has wise advice, tips, trivia and, most importantly, easy-to-follow recipes with accessible local ingredients. There may be better produced books on cocktails, but there isn't anything as much fun.



MIND COOLER

LONDON DRY GIN - 45 ML

KHUS SYRUP - 15 ML

LIME JUICE - 15 ML

SALT

SPRITE

ICE

LIME SLICE

ADD ICE TO THE GLASS, THEN BUILD THE DRINK BY ADDING THE FIRST THREE INGREDIENTS ONE BY ONE IN THE ORDER LISTED. ADD A PINCH OF SALT, THEN TOP UP WITH SPRITE. GARNISH WITH LIME SLICE AND SERVE.



BRAVO

BRANDY - 45 ML

LIMCA - 120 ML

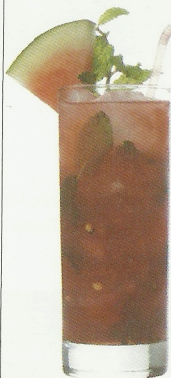
LIME PEEL

SLICED GINGER

CUCUMBER PEEL

ICE CUBES

MUDDLE THE GINGER, LIME PEEL AND CUCUMBER PEEL IN A HIGHBALL GLASS. ADD THE ICE AND BRANDY, STIR AND TOP WITH LEMONADE.



WATERMELON MOJITO

WHITE RUM - 45 ML

WATERMELON CHUNKS

LIME CHUNKS

MINT LEAVES

SUGAR SYRUP - 10 ML

WATERMELON JUICE - 90 ML

CRUSHED ICE

MELON SCOOPS (IN SEASON)

MUDDLE THE WATERMELON, LIME AND MINT AT THE BOTTOM OF THE GLASS. ADD HALF OF THE CRUSHED ICE, THE RUM AND SUGAR SYRUP. MIX WELL, THEN TOP WITH MORE CRUSHED ICE