

DAVID HURST

# FROM GARDEN TO GLASS

80 BOTANICAL BEVERAGES MADE FROM THE  
FINEST FRUITS, CORDIALS, AND INFUSIONS



UNIVERSE

# A BRUSH WITH BASIL

## INGREDIENTS

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6 fresh basil leaves  
5 large strawberries  
Dash of orange cordial  
¼ ounce raspberry syrup  
2½ ounces cranberry juice  
Chopped strawberries,  
slice of lime and basil  
leaf, to garnish

## ADD A TWIST

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Gin or tequila would both work well in this cocktail.

The slightly anise-like qualities of basil work well with the sweetness of fresh strawberries. For this drink, use regular sweet basil, as opposed to Thai or Greek, which are stronger and more peppery respectively. Basil is rich in vitamins A, C, and K, as well as magnesium, potassium, iron, and calcium.

## METHOD

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Muddle the basil leaves in the base of a cocktail shaker with the strawberries. Add the orange cordial, raspberry syrup, and cranberry juice along with a good scoop of ice. Shake well. Fine-strain into a chilled highball glass. Drop in some chopped strawberry, place a slice of lime on the rim of the glass and top with a basil leaf.



# PAPA'S ORANGE FIZZ

## INGREDIENTS

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Juice from 5 large oranges  
1 papaya  
Sparkling water  
Slice of orange, to garnish

## ADD A TWIST

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Try switching out the sparkling water for a light, dry prosecco for a twist on the mimosa.

Two kinds of papayas are commonly grown: One has sweet red or orange flesh and the other has yellow flesh. In Australia these are called “red papaya” and “yellow pawpaw” respectively. Another kind—picked green—is called a “green papaya,” and is a staple in Thai cooking.

The colors of the drink and garnishes together are the picture of freshness.

## METHOD

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Pour the juice from the oranges into a blender. Peel the papaya and remove its seeds. Chop into chunks and add to blender. Blend well. (You may need to add a little water to get the right consistency—you are aiming for a drink as opposed to a thick smoothie.) Pour into a Casablanca glass. Top with sparkling water. Stir well. Garnish with a slice of orange.



# MINT & MELON MILK

## INGREDIENTS

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½ honeydew melon  
4 ounces coconut milk  
Squeeze of fresh lime juice  
4 leaves of fresh mint  
1 teaspoon runny honey (or  
to taste)  
Grated lime zest and sprig  
of mint, to garnish

## ADD A TWIST

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A single shot of coconut  
rum adds a slightly  
alcoholic twist.

Bartenders love mint. It grows in most conditions, usually annually and quickly. And it's known the world over. Stick it into a garnish on the rim of a glass and your drink is transformed. Not only does it look great, it smells fresh, too. Use the leaf only as the stalks are bitter.

As with most of the recipes in the book it's best to chill your ingredients in advance. However, so often it's a case of just deciding on the spur of the moment that you'd like something that's cool, healthy, and tasty and uses up a certain ingredient, which may well be sitting in the fruit bowl or the cupboard; in which case let the ice take care of it.

## METHOD

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Quarter the honeydew melon, remove the seeds, then reduce the quarters to wedges. Cut off the rind. Chop the melon flesh into chunks and blend with the coconut milk, lime juice, mint leaves and a handful of ice. Add honey to taste. Pour into a highball glass, garnish with lime zest grated on the top of the drink and decorate with a sprig of mint.



# SUMMER SUNSET

## INGREDIENTS

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¼ ounce fresh  
grapefruit juice  
1 tablespoon pomegranate  
cordial  
¾ ounces lemon juice  
¾ ounces simple syrup  
17 ounces sparkling water  
2 x ½ slices of pink  
grapefruit, to garnish

## ADD A TWIST

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Tequila and grapefruit are a great duo, evidenced by classic cocktails such as the Paloma.

Pomegranate mixes perfectly with the citrus of the grapefruit, giving a delightfully effective sweet-and-sour combination. The health benefits of pomegranate are manifold: It's a good source of fiber and also contains vitamins A, C, and E, iron, and other antioxidants, notably tannins.

This is a sharp and refreshing drink; the sharpness will be toned down to an extent by adding the simple syrup, though adding too much detracts from the drink's characteristics. Best to add the simple syrup to taste.

## METHOD

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Put the first four ingredients into an ice-filled cocktail shaker. Shake well. Strain into a highball glass half full of crushed ice. Top with another spoonful of crushed ice and the sparkling water. Garnish with two half slices of grapefruit on the side of the glass.



# PIÑA COLADA

## INGREDIENTS

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1 small pineapple  
3¼ ounces milk  
1¾ ounces cream of  
coconut  
Juice from 1 lime  
1 pineapple shell, to garnish

## ADD A TWIST

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The most obvious addition here is white rum for an extra hit of tropical flavor.

The Piña Colada has been poured, shaken, muddled, and blended by bartenders the world over; opt for the blended version as this drink is all about the pineapple. The lime simply emphasizes the flavor profile.

This drink leads the way in over-the-top garnishes and over-embellished presentation. Here, you use the pineapple shell to serve the drink, carving a small hole for the straw. The garnish becomes the glass!

## METHOD

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Cut off and set aside the leafy top of the pineapple; this top will become the lid. Scoop out the flesh of the pineapple. (There are special corers you can buy but a stout knife works well.) Blend the flesh along with milk, cream of coconut, lime juice, and a scoop of ice. Pour into the hollowed-out pineapple shell. Make a hole in the lid wide enough to feed a straw through it. Place the lid on top of the shell. Enjoy.

