

the

mini

MINTOPIA

minty

cocktail
book

contents

Some notes for the following recipes:

Folks often substitute spearmint in cocktails as it's the most commonly found in supermarkets, and labelled generically as 'mint'. This is an affront to any decent mintopian. For an authentic Cuban mojito, for example, it is unpardonable to use anything but mojito mint ;) or *Mentha x villosa*... Well.... you can use any really... it's just that the unique mints for each cocktail always offer something important to the drink. The mojito mint native to Cuba has a more understated flavour than that of spearmint, and its smokiness is quintessential for that true depth and texture.

Plus, you'd be maintaining biodiversity among the genus. Honestly—this is the best bit!

Always use unflavoured and unspiced spirits. For example, avoid spiced rums, because these will detract from the distinctiveness of the mint and the freshness of the lime.

Citrus fruit should always be freshly squeezed for the best flavour, and it's best to buy fruit with smooth skin, as this indicates mega-juice. Sugar syrup can be bought, but it's easy to make in advance and store in the fridge.

4	mojito
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mojito

glass sturdy tumbler

prep time

30 sec

creating

time

5 min

serves

1

Ingredients

10 mojito mint leaves

½ medium lime, cut into 3 wedges

2 tbps white sugar, or golden castor sugar

1 cup ice cubes

45ml (1½ oz.) white rum

½ cup club soda

directions

1. place mint leaves and 1 lime wedge into a sturdy glass and use a muddler to crush and release the mint oils and lime juice
2. add remaining lime wedges and 2 tablespoons sugar, and muddle again to release the lime juice. Do not strain the mixture
3. fill the glass almost to the top with ice
4. pour in rum and fill the glass with club soda



Not g&t

glass gin bowl

prep time

3 hours

creating

time

5 mins

serves

8

Ingredients

5 cardamom pods
½ cucumber
1 chamomile teabag
bunch Orange mint
1 strip lemon zest
5 cloves
½ bunch rosemary
tonic water, to top up
ice
few pomegranate
seeds, to garnish
(optional)

directions

1. crack the cardamom pods, slice the cucumber and put them in a large jug
2. Then add the chamomile teabag, Orange mint leaves, lemon zest, cloves and rosemary
3. top up with 500ml (17 ½ oz.) cold water. Leave to infuse in the fridge for 2-4 hrs
4. strain the infused water into a decanter
5. to serve, pour 50ml (2 oz.) of the mixture into a glass and top up with tonic water and lots of ice
6. garnish each with a preferred taste: Orange mint leaves, cucumber or pomegranate seeds



moscow mule

glass copper mug

prep time

30 sec

creating

time

5 min

serves

1

Ingredients

60ml (2 oz.) vodka
150-200ml (5 oz.) ginger
beer
few dashes of ginger
bitters
crushed ice
russian mint

directions

1. pour the vodka into a copper mug
2. load up $\frac{3}{4}$ full with crushed ice
3. fill to the top with the ginger beer and stir gently to combine
4. add a few dashes of ginger bitters
5. serve with a sprig of mint to garnish and the lime to squeeze over



mint julep

glass silver julep tin

prep time

30 sec

creating

time

5 min

serves

1

Ingredients

60ml (2 oz.) bourbon

10 Kentucky Colonel
mint leaves

12.5ml (½ oz.) 2:1 sugar
syrup

2 drops of angostura
aromatic bitters

ice, cubes and crushed

directions

1. shake the bourbon, Kentucky Colonel mint leaves and sugar syrup with ice
2. strain into a julep tin filled with crushed ice
3. churn gently with a long-handled spoon and top with more crushed ice
4. garnish and serve



southside

glass coupe

prep time

30 sec

creating

time

3 min

serves

1

Ingredients

7 Yakima mint leaves

60ml (2 oz.) dry gin

25ml (1 oz.) lime juice

15ml (½ oz.) sugar syrup

directions

1. shake all the ingredients together in a cocktail mixer
2. strain into a chilled glass
3. garnish with a Yakima chewing gum mint sprig



hugo

glass white wine glass

prep time

3 mins

creating

time

5 min

serves

3

Ingredients

small handful of Hugo
mint leaves, plus 1
mint sprig to garnish

20ml elderflower cordi-
al

20ml london dry gin

crushed ice

25ml soda water

120ml prosecco

1 lime wedge, to gar-
nish

directions

1. gently scrunch the Hugo mint and put it in the bot-
tom of a large wine glass
2. pour over the elderflower
cordial and london dry
gin and leave to infuse
for 2 mins or more.
3. fill the glass with ice, then
pour over the soda water
and prosecco, stirring
gently to combine.
4. garnish with lime and
Hugo mint



grasshopper

glass coupe

prep time

30 sec

creating

time

5 min

serves

1

Ingredients

ice

25ml crème de menthe

25ml white crème de
cacao

25ml single cream

Tashkent mint sprig

25g melted chocolate

directions

1. dip a sprig of Tashkent mint in melted chocolate, and leave to set on a plate ('tis great to have extras as little treats)
2. fill a cocktail shaker with ice then pour in the liqueurs and cream. Shake hard until the outside of the cocktail shaker is cold
3. strain in to small coupe.
4. garnish with the chocolate-dipped sprig of mint