

Amaretto sour

Makes 8



Amaretto sours

Many believe that the Amaretto Sour was created in America in the 1970s. This was around the time when Italian spirits and liqueurs were starting to become fashionable in the States.

This classic cocktail uses egg whites to get the foam on top. McDougalls Meringue powder replaces fresh egg whites, giving complete consistency, ensuring this timeless cocktail is exactly the same, time and time again.

INGREDIENTS

- 200ml Sugar Syrup (3 parts water, 2 parts sugar – boiled and cooled)
- 12g McDougalls Meringue Mix Powder
- 400ml Amaretto
- 100ml Bourbon
- 200ml Fresh Lemon Juice (chilled)

METHOD

1. In a blender, mix all the ingredients on a high speed, until a good level of foam is achieved.
2. Strain over Ice
3. Serve garnished with a slice of lemon & a cherry



ALLERGENS

Egg



Queen Rattail cocktail

Makes 8



Queen Raffald cocktail

The Queen Raffald cocktail, is named after 18th century entrepreneur and custard-loving cook Elizabeth Raffald. We've made our version using Ambrosia's Custard, blended with rum and gingerbread liqueur, and finished with a sprinkling of nutmeg and dark chocolate shavings.

INGREDIENTS

- 200ml Rum
- 40ml Gingerbread liqueur
- 600ml Ambrosia Custard

To garnish: nutmeg and dark chocolate

METHOD

1. Combine all ingredients in a cocktail shaker and shake before pouring into a coupe glass.
2. Garnish with shavings of chocolate and nutmeg.

ALLERGENS

Milk





Jellied gin gimlet

Makes 8



Jellied Gin Gimlet

The Savoy Cocktail Book (1930) describes the Gin Gimlet as one half Gin and one half Rose's Lime Juice Cordial. For this recipe, we've added McDougalls Lime Jelly and a touch of fresh lime.

INGREDIENTS

- 200g McDougalls Lime Jelly Crystals
- 500ml Boiling water
- 50ml Fresh Lime juice
- 200ml Gin

METHOD

1. Dissolve the jelly crystals in boiling water and allow to cool.
2. Add the gin and lime and chill until just set.
3. Serve in either small shot glasses or a from a syringe!



Rhubarb & custard cocktail

Makes 16



Rhubarb & Custard Cocktail

A classic combination and very much in vogue on the cocktail scene. This mocktail recipe infuses the flavours and colours from the rhubarb into a light syrup and is topped with a Bird's Custard foam.

You can use a little of the poached rhubarb to serve with the cocktail and the rest can be used in the Kitchen.

Alcohol
Free

INGREDIENTS

- 800ml Sugar Syrup (3 parts water, 1 part sugar)
- 1 Vanilla pod
- 400g Rhubarb (trimmed and cut into pieces)
- 100g Birds Custard
- 25ml Semi Skimmed Milk

METHOD

1. Bring the water and sugar to the boil and add the vanilla pod.
2. Remove from the stove and add rhubarb.
3. Leave the rhubarb in the syrup until just poached, then drain off the syrup (reserving both).
4. Chill the syrup and if too sweet, add a little water.
5. Combine the custard and milk in an espuma with a 'cream' cartridge.
6. Serve the syrup with a custard foam.



ALLERGENS

Milk



Strawberry dream

Makes 8



Strawberry Dream

Alcohol
Free

The German-born barman William Schmidt, started adding ice cream back to cocktails in 1892 and ever since, it's a craze that's taken off. In this mocktail we combine Bird's Ice cream with strawberries and cream.

INGREDIENTS

- 500ml Strawberry Angel Delight (made as per instructions with milk)
- 275g Fresh strawberry puree
- 275ml Double Cream
- 250g Bird's Ice Cream (made as per instructions with milk)

To garnish: dried strawberries, fresh strawberries & meringue

METHOD

1. In a blender, mix all ingredients until they just start to combine.
2. Serve garnished with dried strawberries, fresh strawberries & meringue



ALLERGENS

Milk, egg



Banana Split

Makes 8



PREMIER
FOODS

Banana Split

Alcohol
Free

This mocktail is inspired by the dessert Banana Split, invented in 1904 by David Evans Strickler, a 23-year-old apprentice pharmacist from Pennsylvania who enjoyed inventing sundaes at his local soda store.

INGREDIENTS

- 600g Banana Angel Delight (made as per instructions with milk)
- 400g Pineapple Juice
- 50g Chocolate sauce
- 250g Bird's Ice Cream (made as per instructions with milk)

To garnish: chocolate shavings, bananas & cherries

METHOD

1. In a blender, mix all ingredients until they just start to combine.
2. To serve; pour a little chocolate sauce inside the glass, then fill with the mix.
3. Garnish with chocolate shavings, bananas & cherries.



ALLERGENS

Milk

