

..... DIAGEO

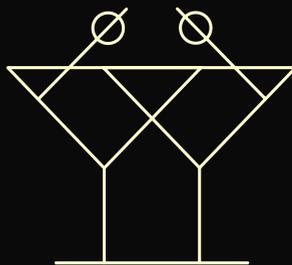
BAR ACADEMY

.....

KEEP WALKING



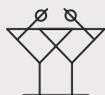
JOHNNIE WALKER



LITTLE BLACK BOOK
OF WHISKY COCKTAILS

KEEP WALKING





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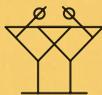
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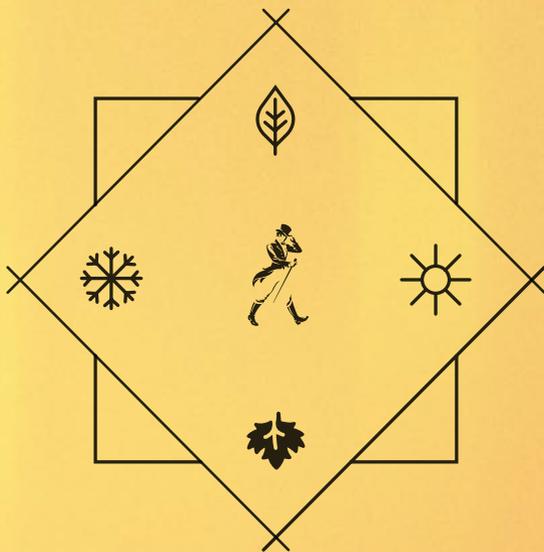
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COCKTAILS FOR ALL SEASONS



Preferred Glassware:
*Nude Mirage
Hiball - 455ml*

PINA COLADA

A dash of salt in this summer classic brings out all the rich dried fruit notes in Johnnie Walker Black Label.

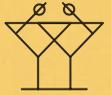
RECIPE

- 40ml Johnnie Walker Black Label*
- 60ml pineapple juice
- 30ml Coco Lopez
- 10ml lime juice
- Pinch of salt

METHOD

1. Measure 40ml Johnnie Walker Black Label into shaker.
2. Measure 60ml pineapple juice and lime juice into shaker.
3. Squeeze in 30ml Coco Lopez and add a pinch of salt into shaker.
4. Add cubed ice to the shaker, shake and strain into an ice filled 455ml highball glass.
5. Add pineapple wedge and leaf to garnish.

*Use Johnnie Walker Red Label for a spicier, fresh flavour.



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Preferred Glassware:
Rona, Cumberland
Whisky Glass – 370ml

OLD FASHIONED

Our Old Fashioned is floral and elegant, much like many of the whiskies found in Johnnie Walker Black Label.

RECIPE

- 50ml Johnnie Walker Black Label*
- 10ml elderflower cordial
- 2 dash orange bitters

METHOD

1. Place rough-cut ice block into 370ml whisky glass.
2. Measure 50ml Johnnie Walker Black Label into whisky glass.
3. Measure 10ml elderflower cordial into whisky glass.
4. Dash orange bitters into whisky glass.
5. Stir liquid and ice in the whisky glass.
6. Spritz an orange zest over the top and discard.
7. Place elderflower in the whisky glass.

*Use Johnnie Walker Red Label for a spicier, fresh flavour.



Preferred Glassware:
Nude Savage
Highball - 330ml

LSA Basis jug - 1ltr

STONE FENCE

Kombucha and Johnnie Walker Black Label are great bedfellows with complex smoke matching tannic fruit, bringing out the fruitier Speyside malts.

RECIPE

- 100ml Johnnie Walker Black Label*
- 20ml lemon juice
- 35ml sugar syrup
- 200ml Peach Kombucha
- 100ml sparkling wine
- Chopped white stone fruit (peach, nectarine, mango)

METHOD

1. Chop white stone fruit and add to 1ltr jug.
2. Measure 100ml Johnnie Walker Black Label into 1ltr jug.
3. Measure 20ml lemon juice and 35ml sugar syrup into 1ltr jug.
4. Add cubed ice to 1ltr jug.
5. Pour 200ml Kombucha and 100ml sparkling wine into 1ltr jug.
6. Stir and add chopped fruit to 330ml highball glasses.

*Use Johnnie Walker Red Label for a spicier, fresh flavour.

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Johnnie Walker
HIGHBALL
Collection





JOHNNIE & LEMON

RECIPE

- 50ml Johnnie Walker Black Label*
- 150ml home made lemonade (25ml lemon, 25ml 1:1 sugar syrup, 100ml soda water)

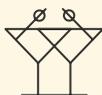
METHOD

Build over fresh cubed ice, briefly stir and garnish with a lemon peel & verbena leaf.

*Use Johnnie Walker Red Label for a spicier, fresh flavour.

Tame the fire of Johnnie Walker with the zest of white lemonade.





JOHNNIE & ELDERFLOWER

RECIPE

- 50ml Johnnie Walker Black Label*
- 20ml elderflower cordial
- 20ml lemon juice
- 10ml bergamot liqueur
- 100ml chilled soda

METHOD

Build over fresh cubed ice, briefly stir and garnish with an elderflower & lavender sprig.

Easy to make and ideal to accompany an evening. Enjoy this delicious elderflower cocktail that is Johnnie & Elderflower.



*Use Johnnie Walker Red Label for a spicier, fresh flavour.



JOHNNIE & PEACH

RECIPE

- 50ml Johnnie Walker Black Label*
- 125ml home made peach iced tea
- 10ml lemon juice
- 10ml crème de pêche

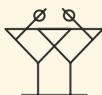
METHOD

Build over fresh cubed ice, briefly stir and garnish with a peach fan and a thyme sprig.

*Use Johnnie Walker Red Label for a spicier, fresh flavour.

Explore this simple peach whisky recipe, or as we like to call it, Johnnie & Peach.





JOHNNIE & GREEN TEA

RECIPE

- 50ml Johnnie Walker Black Label*
- 15ml green tea syrup
- 10ml lemon juice
- 30ml green tea Kombucha
- 50ml pineapple juice
- 50ml chilled soda

METHOD

Build over fresh cubed ice, briefly stir and garnish with a pineapple leaf & lemongrass spear.

*Use Johnnie Walker Red Label for a spicier, fresh flavour.

Experience a fiery embrace that warms the soul, ease into a glass of Johnnie & Green Tea.





JOHNNIE & GINGER

RECIPE

- 50ml Johnnie Walker Black Label*
- 10ml fresh ginger juice
- 10ml allspice syrup
- 10ml lemon juice
- 50ml pressed apple
- 75ml chilled soda water

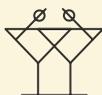
METHOD

Build over fresh cubed ice, briefly stir and garnish with a ginger slice & star anise.

*Use Johnnie Walker Red Label for a spicier, fresh flavour.

Prepare yourself for a love affair between fire and spice, the unique blend of whisky and ginger ale.





COCOCABANA

JOE SCHOFIELD

RECIPE

- 30ml coconut-infused Johnnie Walker Black Label
- 100ml cold brew coffee
- 10ml honey syrup
- (alcohol content: 9.48g per serve)

METHOD

1. Build ingredients in a highball over ice.
2. Stir to mix.
3. Garnish with a long orange twist.

COCONUT-INFUSED JOHNNIE WALKER BLACK LABEL

RECIPE

- 700ml Johnnie Walker Black Label and 50g desiccated coconut chips.
- Infuse at room temperature for 1-2 hours.
- Strain away coconut using super coconut using super bag or muslin cloth.

HONEY SYRUP

- Honey and warm water (3:1).
- Dissolve honey into water and store.

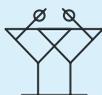
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DIAGEO
BAR ACADEMY



Around The
World In
SIX
HIGHBALLS



PURA VIDA

CLARK JIMENEZ DIAGEO BRAND AMBASSADOR, COSTA RICA

For this highball serve, Clark used local ingredients that reflect the unique culture of Costa Rica with its combination of ingredients including fresh honey and bitters. It signifies progress and stepping into the future, stronger.

RECIPE

- 45ml Johnnie Walker Black Label
- 30ml shrub cocoa vinegar
- Fresh honey from Nicoya*
- Orange zest
- 3 dashes of cuculmeca and cacao bitters
- Top with coffee bean infused sparkling water

METHOD

1. Build ingredients in a highball over ice.
2. Stir to mix.
3. Garnish with dehydrated orange.

*Substitute with fresh local honey.



KING'S HIGHBALL

AKIRA SUNG DIAGEO BRAND AMBASSADOR, KOREA

A key ingredient in this serve is Korean Tangerine. Grown on Jeju Island this was historically a special product reserved for the king.

RECIPE

- 50ml Johnnie Walker Black Label
- 25ml Korean tangerine syrup*
- 2 dashes of orange bitters

* Substitute with tangerines available locally.

METHOD

1. Add Johnnie Walker Black Label and tangerine syrup to a glass and top with sparkling water.
2. Add orange bitters.
3. Garnish with a hallabong (Jeju Island tangerine) slice.

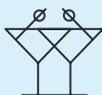
KOREAN TANGERINE SYRUP

RECIPE

- 1 Hallabong (Jeju Island tangerine)
- 1 orange
- 10g citric acid
- 500g white sugar
- 500ml water
- 20g ginger

HONEY SYRUP

1. Add zest of the Hallabong & orange into a saucepan. Juice the Hallabong & orange through a sieve into the pan. Add in the water and sugar.
2. Bring ingredients to a gentle boil, reduce the heat and simmer for 20-25 minutes or until the liquid has reduced by about a third.
3. Allow the syrup to cool to room temperature then add in the citric acid and store in the refrigerator.



NOCHES DE CARTAGENA

HAROLDO TORRES DIAGEO BRAND AMBASSADOR, COLOMBIA

Transport your guests to Cartagena through this colourful highball serve.

“Nights of Cartagena is inspired by the magical nights of the city with its joy and colour that enchants visitors”

RECIPE

- 50ml Johnnie Walker Black Label
- 7ml tamarind and rosemary syrup
- 100ml tonic water

METHOD

1. Build ingredients in a highball over ice.
2. Stir to mix.
3. Garnish with local flowers and herbs.



STREET ART HIGHBALL

DOMINIK KRZEWINSKI JOHNNIE WALKER AMBASSADOR
& DIAGEO BAR ACADEMY TRAINER, POLAND

“Lodz is like a gallery, brought to life by the murals painted on buildings around the city.”

This vibrant, colourful city art inspired “Street Art Highball”, it combines colour and taste to create a unique serve.

RECIPE

- 50ml Johnnie Walker Black Label
- 40ml quince cordial.

METHOD

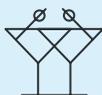
1. Build ingredients in a highball over ice.
2. Top with pear soda.
3. Garnish with dried pear, thyme or lemon zest.

QUINCE CORDIAL

- 1kg quince
- 1kg sugar
- 8g citric acid

PEAR SODA

- 500g local green pears
- 500g sugar
- 300ml water



PINE PROGRESS

PIOTR KUJAWIAK JOHNNIE WALKER AMBASSADOR
& DIAGEO BAR ACADEMY TRAINER, POLAND

Let's raise a glass for progress with this unique highball symbolizing the primal landscape of Sosnowiec and topped up with light lager to represent the industrialisation and development of the city.

RECIPE

- 50ml Johnnie Walker Black Label
- 40ml pine shoots cordial
- 80ml local lager

METHOD

1. Build ingredients in a highball over ice.
2. Garnish with pine needles.

KOREAN TANGERINE SYRUP

RECIPE

- 200g young pine needles
- 200g sugar
- 90ml water
- 8.4g citric acid

METHOD

1. Add pine shoots and sugar to a jar. Leave in a warm place until sugar dissolves.
2. Strain the liquid, add the water and citric acid and blend.



JOHNNIE PALMIE

EBEN TETTEH DIAGEO BAR ACADEMY AMBASSADOR, GHANA

Eben was inspired by the African culture and history when creating this serve imbibing the process.

“This serve draws on the tradition of tapping fresh palm wine from various species of palm trees such as the palmyra tree, date palm and coconut palm.”

RECIPE

- 50ml Johnnie Walker Black Label
- 10ml vanilla syrup
- Top with fresh palm wine*

METHOD

1. Build ingredients in a highball over ice.
2. Garnish with a lemon wedge.

*Substitute with hibiscus or bissap juice

KEEP WALKING



DIAGEO
BAR ACADEMY



BLENDER COLLABORATIONS



HEX HIGHBALL

Bringing scotch whisky into the new modern environment this playful, fun, highball is singing with fresh fruity flavours. The combination of strawberry, coconut and chilli skilfully balances the flavour notes of Johnnie Walker Black Label for a lovely finish with lasting impact.

RECIPE

- 50ml Johnnie Walker Black Label
- 25ml coconut cordial
- 150ml strawberry and chilli soda (rapscallion)
- Strawberries

METHOD

1. Build ingredients over cubed ice in a glass.
2. Garnish with strawberries.

COCONUT CORIDAL

RECIPE

- 300ml coconut water
- 200g sugar
- 2tbsp desiccated coconut
- 2.5g salt
- 4g lactic acid
- 4g tartaric acid

METHOD

1. Add coconut water, sugar, coconut, and salt together.
2. Heat and cool.
3. Add lactic and tartaric acid.



HIGHBALL IN THE MIRROR

This serve was created to play to the punchy and matured flavours of Johnnie Walker Gold Label using a unique soda to bring the distinct flavour styles together and really dial up the smoke, fruit and spice elements. This combination of ingredients pushes this liquid to go a bit further for a fresh, textural driven experience.

RECIPE

- 50ml Johnnie Walker Gold Label
- 200ml apple and smoke soda
- Sprig of fir

METHOD

1. Pour both ingredients into a tall glass.
2. Garnish with fir.

APPLE AND SMOKE SODA

RECIPE

- 500ml water
- 5g lapsang
- 1 green apple (cubed)
- 454g honey
- 3 big hen of the woods mushrooms
- 12g malic acid
- 5g salt
- 400ml soda water

METHOD

1. Refrigerate and brew the water and lapsang together for 12 hours.
2. Add the green apple, honey and mushrooms and sous vide at 50°C for 2 hours.
3. Add the malic acid and salt.
4. Extract 50ml of the cordial and add 400ml of soda water.



JASMINE TEA SODA

RECIPE

- Jasmine tea
- 50g sugar

METHOD

1. Follow instructions on your favourite jasmine tea.
2. Brew 600ml, add sugar and refrigerate until chilled.

ONE IN A MILLION

This highball was crafted with the care and consideration commanded by Johnnie Walker Blue Label. The serve draws on ingredients that accentuate what's already there for rich, fruity and sweet notes balanced with a smoky wave of flavour and depth. Perfect for all occasions, particularly as an aperitif.

“Only one in every ten thousand casks of scotch whiskies is considered good enough for blue label and one in one hundred casks turn into Palo Cortado Sherry, which is where we got the name for this serve”

RECIPE

- 35ml Johnnie Walker Blue Label
- 15ml palo cortado
- 100ml jasmine tea soda

METHOD

1. Build all ingredients into a small highball.

EXCLUSIVE



GRAPEFRUIT CORDIAL

- 500g fair trade caster sugar
- 500ml fresh grapefruit juice
- 200g grapefruit husks
- 50g grapefruit zest
- 20g citric acid powder

METHOD

- Zest grapefruits and weigh zests to required weight.
- Juice those same grapefruits to amount needed.
- Place zest in a jug/bowl and add sugar. Mix thoroughly.
- Chop husks from the juiced grapefruits and add to the mix and mix again.
- Add grapefruit juice and citric acid powder and stir thoroughly for 30 mins.
- Allow 30 mins rest time.
- Strain with chinois or fine sieve.
- Bottle and refrigerate.

GRAPEFRUIT & TAMARIND HIGHBALL

MIRAN CHAUHAN HEAD BARTENDER AT 1820
ROOFTOP BAR, JOHNNIE WALKER PRINCES STREET

RECIPE

- 50ml Johnnie Walker Black Label

For grapefruit and tamarind soda:

- 20ml grapefruit cordial (with citric acid)
- 4 drops grapefruit and hopped bitters
- 100 ml of tamarind tea (50g to 1 litre of water)
- Soda charged and bottled

METHOD

1. Build ingredients over cubed ice in a glass.
2. Garnish with fresh banana leaf.

TAMARIND

- 100g fair trade caster sugar
- 50g tamarind block
- 1 litre hot water
- 5g citric acid powder

METHOD

1. Dissolve tamarind in hot water.
2. Add caster sugar, stir and allow to cool.
3. Stir in citric acid.
4. Strain to remove tamarind pulp.
5. Bottle, ready for carbonation.

TO CARBONATE

1. Place 500ml of tamarind into a soda siphon.
2. Attach CO₂ cartridge into canister.
3. Refrigerate for 1 hour.

JOHNNIE WALKER
PRINCES STREET

KEEP WALKIN

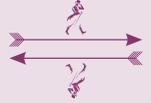


DIAGEO
BAR ACADEMY



HIGHBALLS

INSPIRED BY
WANDERLUST



PLAYA DEL MEXATILLO HIGHBALL

Born out of Frederique LeBlanc's personal journey in Mexico, Playa del Mexatillo Highball offers smoky notes paired with fresh crispy ingredients reaching the right balance of acidity. The key ingredient, Tomatillo Water, makes this recipe even more special ensuring nothing goes to waste by reusing its leftovers to make a refreshing salsa verde.

“Mexico reminds me of special moments shared between family, lovers and friends.”

~ Frederique LeBlanc, inspired by Mexico

RECIPE

- 50ml Johnnie Walker Black Label
- 15 ml tomatillo water
- 20ml mango juice
- Few dashes of Mexican hot sauce
- Topped with soda water

METHOD

1. Pour Johnnie Walker Black Label.
2. Add tomatillo water and mango juice.
3. Add a few dashes of Mexican hot sauce.
4. Top with soda water.
5. Garnish with tomatillo slice & chipotle spices.



OLIVE OIL WASHED

- 1 part olive oil (Greek if possible)
- 5 parts Johnnie Walker Black Label

METHOD

1. Mix Olive Oil with Johnnie Walker Black Label for 30 sec.
2. Pour the mix into an open top container with a tight lid.
3. Freeze overnight.
4. Pour the olive oil washed Johnnie Walker through a cheesecloth.
5. Once the liquid is strained you will have a clear liquid that has a subtle olive oil character and texture.

HORIATIKI HIGHBALL

Inspired by Tim's passion for Greek Cuisine, the Horiatiki Highball embodies the traditional spirit of love and generosity. Using simple local ingredients like olive oil, this highball elevates the flavour of Johnnie Walker Black Label. This serve also highlights elements of food we often discard (oregano sprigs and olive brine) that carry enough flavour fit to be repurposed.

“There’s an essence of simplicity that lies at the heart of Greek food.”

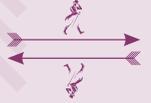
~ Tim Philips-Johansson, inspired by Greece

RECIPE

- 30ml Johnnie Walker Black Label
- Dash kalamata olive brine
- 1 long cucumber slice
- 120ml chilled soda water

METHOD

1. Take all ingredients (except garnish) and add to chilled highball glass.
2. Add hand chopped block ice to highball glass all the way to the top.
3. Garnish with cucumber slice and oregano sprig.



LE KASBAH HIGHBALL

Passionate about the unique notes of the staple fruits of the Moroccan cuisine, Jenna Ba welcomes you on a journey of flavour. Le Kasbah Highball's main component, Morocco's iconic mint tea, elevates the sweet smoky notes of Johnnie Walker Black Label and matches them perfectly with the complex and ancestral fruits of Morocco: figs and preserved lemons.

“This highball, named after the Kasbah, the forts and citadels of cities in North Africa, is an amalgamation of my Moroccan experiences into one liquid souvenir.”

~ Jenna Ba, inspired by Morocco

RECIPE

- 50ml Johnnie Walker Black Label
- 70ml Moroccan mint tea
- 4 TSP of fig jam
- 2 TSP of Moroccan preserved lemon brine
- Orange blossom water

METHOD

1. Pour Moroccan mint tea.
2. Add the fig jam and the Moroccan preserved lemon brine.
3. Add Johnnie Walker Black Label.
4. Add ice and top it with soda water.
5. Garnish with mint and fig.
6. Mist orange blossom water .

KEEP WALKIN



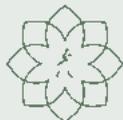
DIAGEO
BAR ACADEMY



LOCAL & SEASONAL
HIGHBALL

~ NORTHERN HEMISPHERE EDITION ~





BLUEBERRY & GINGER HIGHBALL

TIM PHILLIPS GLOBAL AMBASSADOR FOR JOHNNIE WALKER

Seasonality in Amsterdam and lots of parts of Europe is about taking what is available at a certain time of the year and potentially preserving it. Hence why Tim has created this highball using a blueberry jam from blueberries picked in season, adding Johnnie Walker, and a Dutch ginger Kombucha for some local flavour.

RECIPE

- 40ml Johnnie Walker Black Label
- 1 teaspoon dutch blueberry jam
- 120ml Dutch ginger Kombucha

METHOD

1. Add Kombucha and Johnnie Walker Black Label to cocktail shaker.
2. Shake with ice for 10 seconds until mixed.
3. Strain into highball glass.
4. Add Kombucha to glass.
5. Add ice to glass and serve.

KEEP WALKING



JOHNNIE WALKER

MORE TO COME...

Keep a look out for new
Johnnie Walker Cocktails being added to
the Little Black Book across the year.



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