

ONE CLASSIC, THREE RECIPES:

WHISKY

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WHISKEY SOUR

DIFFICULTY: Easy
PREPARATION TIME: 5 minutes

INGREDIENTS FOR: 1 GLASS

5 cl bourbon whiskey
3 cl juice of one untreated lemon
(freshly squeezed)
1.5 cl sugar syrup
½ egg white (fresh)
Ice cubes
Lemon zest of an untreated lemon
(as decoration)

EQUIPMENT:

Tumbler, shaker, bar measure, bar sieve, citrus press, zester (alternatively peeler)

METHOD:

1. Pour the whiskey, lemon juice, sugar syrup and egg white in the shaker and shake vigorously for about ten seconds.
2. Add 4–5 ice cubes and shake vigorously for another 10–15 seconds.
3. Pour the contents of the shaker through a sieve into a tumbler filled with fresh ice cubes.
4. Wash the lemon with hot water, pat dry and cut off a thumb-sized zest (only the yellow zest; not the white, bitter part). Rub the rim of the glass with the peel, twist or bend the zest over the glass so that the essential oils are released, and then add to the glass. Once the egg white foam has settled on the surface, the drink can be served.

TIP: For those who don't like fresh egg white, it can be left out.



OLD FASHIONED

DIFFICULTY: Easy
PREPARATION TIME: 4 minutes

INGREDIENTS FOR: 1 GLASS

6 cl bourbon whiskey
0.5 cl sugar syrup
3 splashes of Angostura bitters
Ice cubes
Orange zest of an untreated orange
(as decoration)

EQUIPMENT:

Tumbler, bar spoon, mixing glass, bar measure, bar sieve, zester (alternatively peeler)

METHOD:

1. Fill a mixing glass with ice.
2. Pour in the whiskey, sugar syrup and Angostura bitters and stir for about a minute.
3. Pour the contents through a sieve into a tumbler with fresh ice.
4. Wash the orange with hot water, pat dry and cut off a thumb-sized zest (only the peel; not the white, bitter part). Twist or bend the zest over the glass so that the essential oils are released and then add to the glass.

TIP: This cocktail really allows the whiskey to unfold its taste. Bourbon is the classic variant for this drink. You might also want to try it with another type of whisky, such as Scotch or rye. In this case, however, we suggest using a lemon zest instead of an orange zest.



RUSTY NAIL

DIFFICULTY: Easy
PREPARATION TIME: 5 minutes

INGREDIENTS FOR: 1 GLASS

4.5 cl Scotch whisky
2,5 cl Drambuie
Ice cubes
Lemon zest of an untreated lemon
(as decoration)

EQUIPMENT:

Tumbler, bar spoon, zester (alternatively peeler)

METHOD:

1. Pour all ingredients directly into a chilled tumbler filled with ice cubes and then stir gently.
2. Wash the lemon with hot water, pat dry and cut off a thumb-sized zest (only the peel; not the white, bitter part). Twist or bend the zest over the glass so that the essential oils are released and then add to the glass.

TIP: A mild whisky is best suited for the Rusty Nail. High-quality blended Scotch whiskies or blended malts are perfect for this drink.

NICE TO KNOW: Producing countries with an "e" in their English name will usually write "whiskey" (United States of America, Ireland) – a bourbon is thus a whiskey. In Scotland, Canada and Japan, it is called "whisky".