

**SMIRNOFF™**

# COCKTAIL BOOK



DRINK RESPONSIBLY.  
THIS COMMUNICATION IS ONLY MEANT FOR THOSE ABOVE 25 YEARS OF AGE



THIS RECIPE BOOK IS YOUR GUIDE TO CREATING EXCEPTIONAL COCKTAILS WITH EASE. EACH RECIPE HAS BEEN CAREFULLY CRAFTED TO SHOWCASE THE PERFECT BALANCE OF FLAVOR, AROMA, AND PRESENTATION, HELPING YOU TURN SIMPLE INGREDIENTS INTO EXTRAORDINARY EXPERIENCES.

WHETHER YOU'RE A SEASONED MIXOLOGIST OR JUST STARTING YOUR COCKTAIL JOURNEY, THESE PAGES ARE DESIGNED TO INSPIRE CONFIDENCE AND CREATIVITY. FROM STEP-BY-STEP METHODS TO THOUGHTFUL SERVING TIPS, EVERY DETAIL HAS BEEN INCLUDED TO HELP YOU MASTER THE ART OF MIXING AND ELEVATE EVERY OCCASION.

WITH THE RIGHT INGREDIENTS, THE RIGHT TECHNIQUE, AND A TOUCH OF FLAIR, YOU'LL DISCOVER HOW EFFORTLESS IT CAN BE TO CRAFT COCKTAILS THAT LOOK STUNNING, TASTE INCREDIBLE, AND LEAVE A LASTING IMPRESSION.

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# SMIRNOFF DEEP PURPLE

## WHAT YOU'LL NEED:

60ML SMIRNOFF MINTY JAMUN  
15ML MONIN GREEN APPLE SYRUP  
15ML LIME JUICE  
8 FRESH MINT LEAVES  
GREEN APPLE SLICE, JAMUN SLICE, MINT SPRIG (FOR GARNISH)

## HOW TO MAKE MAGIC:

- STEP 1: FILL A ROCKS GLASS WITH FRESH ICE TO CHILL.
- STEP 2: IN A SHAKER, ADD SMIRNOFF MINTY JAMUN, GREEN APPLE SYRUP, LIME JUICE, AND MINT LEAVES. SHAKE VIGOROUSLY UNTIL WELL CHILLED AND AROMATIC.
- STEP 3: DOUBLE STRAIN THE MIXTURE INTO THE PREPARED ROCKS GLASS FILLED WITH FRESH ICE.
- STEP 4: GARNISH WITH A SLICE OF GREEN APPLE, A SPRIG OF MINT, AND A SLICE OF JAMUN. LIGHTLY PRESS OR SLAP THE MINT SPRIG BEFORE GARNISHING TO RELEASE MORE FRAGRANT OILS.



THE RECIPES ARE CURATED WITH RECOMMENDED PRODUCTS.  
THE FLAVOUR MAY VARY WITH ALTERNATIVES.  
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# SMIRNOFF NIMBU PANNA

## WHAT YOU'LL NEED :

- 60ML SMIRNOFF ZESTY LIME
- 20ML TAMARIND MASALA-SWA TAMARIND SHIKANJI
- 15ML LIME JUICE
- HALF GREEN CHILLI
- BLACK SALT
- SLICE OF GREEN CHILLI AND DEHYDRATED LIME (FOR GARNISH)

## HOW TO MAKE MAGIC:

STEP 1: FILL A ROCKS GLASS WITH ICE TO CHILL.

STEP 2: IN A SHAKER, PLACE HALF GREEN CHILLI AND POUR IN TAMARIND MASALA. MUDDLE GENTLY, BUT AVOID OVER-MUDDLING TO PREVENT EXCESSIVE HEAT OR BITTERNESS.

STEP 3: POUR IN SMIRNOFF ZESTY LIME, LIME JUICE, AND ICE. SHAKE IT STRONG UNTIL THE MIXTURE IS WELL CHILLED AND THE FLAVOURS ARE INFUSED.

STEP 4: STRAIN THE COCKTAIL INTO THE PREPARED ROCKS GLASS FILLED WITH FRESH ICE USING A FINE MESH STRAINER, TO REMOVE CHILLI BITS AND PULP.

STEP 5: GARNISH WITH A THIN SLICE OF GREEN CHILLI AND A DEHYDRATED LIME SLICE.

FOR AN EXTRA SMOKY AROMA, BRIEFLY TORCH THE GREEN CHILLI BEFORE GARNISHING.



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# SMIRNOFF MIRCHI MAGNET

## WHAT YOU'LL NEED :

60ML SMIRNOFF MIRCHI MANGO  
10ML MONIN PASSION FRUIT SYRUP  
15ML LIME JUICE  
HALF GREEN CHILLI  
LIME WEDGE, CHILLI SALT  
DEHYDRATED LIME (FOR GARNISH)

## HOW TO MAKE MAGIC:

- STEP 1: RUB A LIME WEDGE AROUND THE RIM OF A COUPE GLASS, THEN DIP IN CHILLI SALT TO COAT EVENLY.
- STEP 2: IN A SHAKER, PLACE HALF A GREEN CHILLI, MUDDLE GENTLY TO RELEASE THE HEAT AND FLAVOUR, TAKING CARE NOT TO OVER-MUDDLE TO AVOID BITTERNESS.
- STEP 3: POUR IN SMIRNOFF MIRCHI MANGO, PASSION FRUIT SYRUP, LIME JUICE, AND ADD ICE. SHAKE VIGOROUSLY UNTIL WELL CHILLED.
- STEP 4: DOUBLE STRAIN INTO THE PREPARED COUPE GLASS.
- STEP 5: GARNISH THE COCKTAIL WITH A DEHYDRATED LIME SLICE, PLACED ON THE RIM OR FLOATING ON TOP.



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# SMIRNOFF SALTY HOUND

## WHAT YOU'LL NEED :

60ML SMIRNOFF NO. 21  
45ML RAW GRAPEFRUIT JUICE  
10ML LIME JUICE  
10ML ELDERFLOWER SYRUP  
PINK SALT  
TONIC WATER  
ROSEMARY AND GRAPEFRUIT SLICE (FOR GARNISH)

## HOW TO MAKE MAGIC:

STEP 1: TAKE A ROCKS GLASS AND RIM THE EDGE WITH LIME JUICE. DIP THE RIM IN PINK SALT.

STEP 2: IN A SHAKER, ADD SMIRNOFF NO. 21, RAW GRAPEFRUIT JUICE, LIME JUICE, ELDERFLOWER SYRUP, AND PLENTY OF ICE. SHAKE VIGOROUSLY UNTIL WELL CHILLED AND MIXED.

STEP 3: STRAIN THE MIXTURE INTO THE SALT-RIMMED ROCKS GLASS FILLED WITH FRESH ICE.

STEP 4: ADD A SPLASH OF TONIC WATER FOR A TOUCH OF EFFERVESCENCE. GARNISH WITH A FRESH GRAPEFRUIT WEDGE AND A SPRIG OF ROSEMARY.

FOR A DRAMATIC AROMA, TORCH THE ROSEMARY LIGHTLY BEFORE PLACING IT IN THE GLASS. THIS RELEASES FRAGRANT OILS AND ADDS A SMOKY NOTE.



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