

## NEFROZI

The Negroni is a classic cocktail, often served as an aperitif. It's dry and refreshing – though it does pack rather a punch, too. I love the classic Negroni but I also love to play around with flavour and texture. That's how I came up with Nefrozi!

**Serves:** about 1.3 litres  
(8-10 portions)

**Time:** 8 hours to freeze, 45 seconds to joy



### INGREDIENTS

200 grams gin  
100 grams Campari  
100 grams Vermouth  
400 grams blood orange juice  
(or orange juice)  
500 grams ice



### METHOD

1. Place alcohol and blood orange juice together in a container. Freeze.
2. Transfer frozen mixture to mixing bowl and add ice. Blend for **45 sec/speed 9**.

#### Variations :

- Use the Nefrozi as a garnish for oysters, either in the half-shell or in shot glasses as shooters.
- Afternoon Nefrozi goes so well with Sophia's [Orange and Polenta Cake](#).

# WATERMELON BLUSH

This is a sweeter drink, based on watermelon, but the sweet notes are reined in by Campari and lemon juice. Mint adds freshness: you can simply garnish with mint if you prefer a pinker drink. Lillet Blanc is a wine-based aperitif from France. You can use vermouth instead. Watermelon Blush doesn't rely on freezing anything ahead so it's the quickest of this bunch!

**Serves:** about 1.1 litres (6-8 portions)

**Time:** 5 minutes



## INGREDIENTS

400 grams watermelon, cut into chunks, plus extra to garnish  
80 grams gin, plus extra to marinate watermelon  
50 grams Campari  
50 grams Lillet Blanc  
1 lemon, juice only  
4 sprigs mint, leaves only, optional, plus extra to serve  
500 grams ice



## METHOD

1. Cut extra watermelon into small cubes and sprinkle with gin; set aside to marinate.
2. Place all other ingredients in mixing bowl. Blend **45 sec/speed 9**.

Serve garnished with gin-soaked watermelon and sprigs of mint.

### Tips

- Leave mint out of blended mixture for a pinker drink!
- Use vermouth instead of Lillet Blanc, if that's what you've got to hand.

# SANGRANITA

Sangria is a Spanish punch made with red wine, usually fortified with brandy, and studded with fruit pieces. My version is a bit lighter and more tropical, made with white wine and tropical fruit. I've also messed with the Spanish influence by including a French elderflower liqueur. This adds a gentle floral note but you can leave it out if you don't have it.

**Serves:** about 1.4 litres (6-8 portions)

**Time:** 8 hours to freeze, 1 minute to joy



## INGREDIENTS

1 bottle pinot gris  
4 peaches or nectarines, flesh only, peel on, plus extra to garnish  
1 small mango, flesh only, cubed  
100 grams St Germain elderflower liqueur  
200 grams ice



## METHOD

1. Pour pinot gris into a container and freeze.
2. Place frozen pinot gris and all other ingredients into mixing bowl and blend **1 min/speed 10**.

Serve immediately, garnished with peach or nectarine cubes.

### Tips

- Use any white wine of preference.
- Use frozen fruit if desired.