

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.