

Hotel Vagabond

media coverage table

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FRESH FROM THE OVEN
KUGELHOPF

DESTINATION
DISCOVER THE CITIES OF MILAN, BERGAMO AND VERONA

STEP-BY-STEP
SPICED ORANGE CRANBERRY JAM TART

HOT PLATES
DELECTABLE ÉCLAIRS

LAMB CROWN WITH VERMENTINO WINE, ROASTED BABY POTATOES, TRUFFLE AND PARSLEY

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Buon Natale!

Whip up a decadent Italian Christmas spread with recipes from Basilico

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DRINK

FESTIVE TIPPLES

Add punch to your festive celebrations with delicious homemade cocktails. These festive tipples by Drinkings and Bar Vagabond's award-winning international bartender Mauricio Allende are easy to mix up and are sure to impress your guests.



CHRISTMAS CHERRY CHEER

PREP 5 MINS • SERVES 1
cocoa powder, as needed
ice cubes, as needed
20ml vodka
40ml baileys
10ml milk
Grenadine syrup, as needed
cherries, to garnish

- 1 Rim martini glass with cocoa powder and set aside.
- 2 Fill a Boston glass with ice, then pour the vodka in.
- 3 Add baileys and milk into the glass, and shake hard in nice big movements, allowing the ice to travel from one end of the shaker to the other. The further the ice travels the better as it will mix and cool the drink faster. Shake for about 10-15 secs.
- 4 Strain into a martini glass, then add a few drops of grenadine syrup.
- 5 Garnish with cherries and serve.

TRILLBY & CHADWICK

PREP 1HR 10 MINS • COOK 10 MINS • SERVES 1
60ml Mancino Bianco Ambrato Vermouth infused with chamomile (refer below for instructions)
30ml fresh lemon juice
20ml simple syrup
1 egg white
chamomile flowers, to garnish
Psychaud's Bitters, to garnish
ice cubes, as needed

For the simple syrup

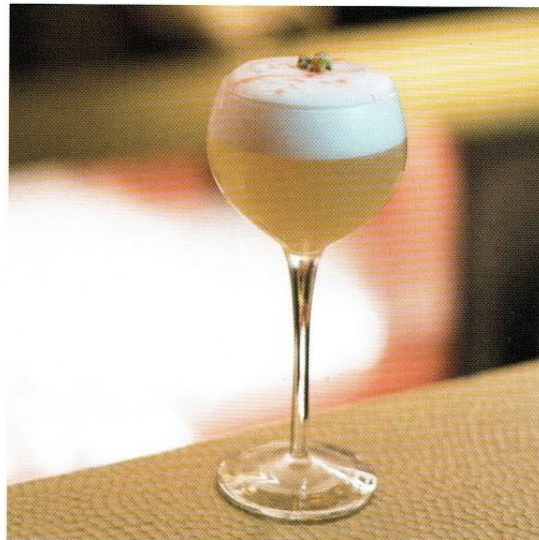
227g sugar
118ml water

For the Mancino Bianco Ambrato Vermouth infused with chamomile

37.5g dried chamomile flowers
750ml Mancino Bianco Ambrato Vermouth

- 1 Prepare simple syrup. Combine sugar and water in a medium saucepan, and bring to the boil. Stir continuously until sugar is completely dissolved. Remove from heat and allow to cool.
- 2 To prepare the Mancino Bianco Ambrato Vermouth infused with chamomile, steep dried chamomile flowers in Mancino Bianco Ambrato Vermouth for 1 hr before use.
- 3 Add the Vermouth, lemon juice, syrup and egg white to a shaker, and shake vigorously for 20 secs.

- 4 Add ice to the shaker. Hold the shaker horizontally and shake thoroughly in big back and forth movements for 10 to 15 secs.
- 5 Strain mixture through a fine mesh into a coupé glass. Garnish with Psychaud's Bitters streaked over the top of the egg white foam, and chamomile flowers arranged in the centre.



WORDS MICHELLE YEE RECIPE DRINKINGS & MAURICIO ALLENDE FROM BAR VAGABOND