



Millie
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Illustrated by
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50 spellbinding
cocktails

CONCOCTIONS



SOLSTICE SPARKLER

Invite romance into your life with this cherry-spiked potion – the perfect mix of sweetness and effervescence. The fruit’s deep ties to the heart, paired with a cleansing, happiness-inducing squeeze of lemon, attracts love in all its forms.

Garnish with the reddest cherry you can find.

ice cubes

30 ml (1 oz) Cherry gin
(page 124)

15 ml (½ oz) Simple syrup
(page 128)

15 ml (½ oz) lemon juice
chilled sparkling rosé, to top

cherry on a cocktail stick,
to garnish

Fill a cocktail shaker with ice and add the cherry gin, simple syrup and lemon juice. Shake vigorously for 30 seconds, then strain into a chilled coupe glass.

Top up with the rosé and garnish with the cherry on the cocktail stick.





BLOOMING ELIXIR

Violet entwines with the transformative power of butterfly pea flowers for a drink that takes on an exquisite purple hue, as rare as a blue moon. The blooms combine to offer a healing, renewing presence, perfect for the growth of self-love, with a steadying influence that amplifies insights of the heart.

ice cubes

20 ml (¾ oz) Butterfly pea gin
(page 122)

20 ml (¾ oz) creme de violette

20 ml (¾ oz) triple sec

20 ml (¾ oz) lemon juice

edible violet, to garnish

Fill a cocktail shaker with ice and pour in the butterfly pea gin, creme de violette, triple sec and lemon juice. Shake well for 30 seconds.

Strain into a chilled coupe glass and garnish with the violet.



NEW BEGINNINGS

This elegant cocktail marries gentian and juniper with happiness-inducing nasturtiums for a tippie that invites a flowering of love – drink when you wish to embark on a new phase in your romantic life. The botanicals of the alcohols encourage both love and strength to flourish as the past is cleansed and the future is entered with courage.

4 edible nasturtium flowers
ice cubes, plus 1 large ice cube
40 ml (1¼ oz) dry gin
30 ml (1 oz) Lillet Blanc
30 ml (1 oz) Suze (or similar
gentian-based liqueur)

Place three of the nasturtiums in a mixing glass and gently crush with a muddling tool. Add ice and the gin, Lillet Blanc and Suze and stir briskly.

Place the large ice cube in a tumbler and strain in the drink. Garnish with the remaining nasturtium flower.



TINCTURE OF CLARITY

Celery is associated with psychic awareness and mental powers – legend has it that witches in ancient times would consume its seeds before mounting brooms so they wouldn't become dizzy and fall.

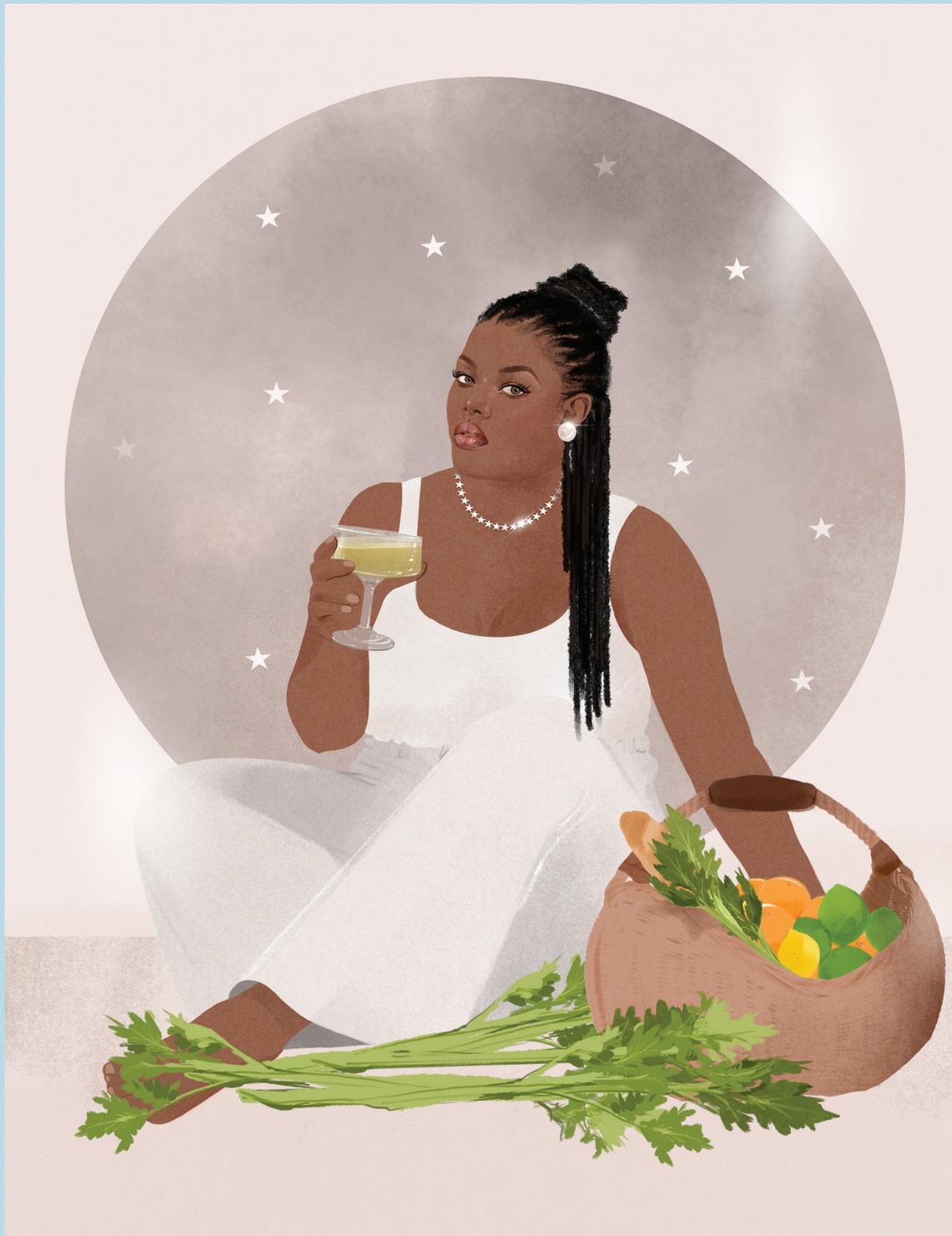
Enjoy its powers through this intriguing cocktail for a clarifying effect.

1 teaspoon celery salt
1 lemon wedge
ice cubes, plus crushed ice
40 ml (1¼ oz) mezcal
20 ml (¾ oz) lime juice
20 ml (¾ oz) Honey syrup
(page 128)
2–3 drops celery bitters
10 ml (¼ oz) celery juice

Place the celery salt on a small plate. Run the lemon wedge around the rim of a chilled cocktail glass, then dip the rim of the glass in the celery salt to coat.

Fill a cocktail shaker with ice and add the mezcal, lime juice, honey syrup and celery bitters. Shake well for 30 seconds.

Fill the cocktail glass with crushed ice and strain in the drink. Finish with the celery juice.



BUTTERFLY PEA GIN

Makes 750 ml (3 cups)

4–6 washed lavender sprigs,
flowers picked and stems
discarded

1 tablespoon dried edible
butterfly pea flowers

750 ml (3 cups) gin

Place the lavender flowers in a 1 litre (4 cup) capacity clean jar or container with a lid (see page 9). Add the butterfly pea flowers and gin, then cover with the lid and shake gently.

Leave to infuse for 2–3 hours, then taste the infusion to check if you are happy with the flavour, leaving for longer if you want a stronger flavour.

Pass the gin through a muslin-lined strainer into a jug, discarding the solids. Transfer to a clean jar or container, seal and use as desired.



MULBERRY GIN

Makes 750 ml (3 cups)

550 g (1 lb 3 oz) mulberries

750 ml (3 cups) gin

115 g (½ cup) caster (superfine)
sugar

Place the mulberries in a clean 1 litre (4 cup) capacity jar or container with a lid (see page 9) and muddle them. Add the gin and sugar, ensuring the fruit is fully submerged. Cover with the lid and shake gently.

Leave in a cool, dark place for 1 week, gently shaking each day. Taste the infusion to check if you are happy with the flavour, leaving for longer if you want a stronger flavour.

Pass the gin through a muslin-lined strainer into a jug, discarding the solids. Transfer to a clean jar or container, seal and use as desired.



CHERRY GIN

Makes 750 ml (3 cups)

450 g (1 lb) cherries, pitted
and quartered
750 ml (3 cups) gin
115 g (½ cup) caster (superfine)
sugar

Place the cherries in a clean 1 litre (4 cup) capacity jar or container with a lid (see page 9) and muddle them. Add the gin and sugar, ensuring the fruit is fully submerged. Cover with the lid and shake gently.

Leave in a cool, dark place for 1 week, gently shaking each day. Taste the infusion to check if you are happy with the flavour, leaving for longer if you want a stronger flavour.

Pass the gin through a muslin-lined strainer into a jug, discarding the solids. Transfer to a clean jar or container, seal and use as desired.

PINEAPPLE RUM

Makes 750 ml (3 cups)

1 pineapple, peeled and diced
750 ml (3 cups) white or
gold rum

Place the pineapple in a clean 1 litre (4 cup) capacity jar or container with a lid (see page 9). Pour in the rum, covering the pineapple completely. Cover with the lid and shake gently.

Leave in a cool, dark place, gently shaking and tasting the infusion every 1–2 days for up to 1 week until you are happy with the flavour.

Pass the rum through a muslin-lined strainer into a jug, discarding the solids. Transfer to a clean jar or container, seal and use as desired.

SIMPLE SYRUP

Makes 55 ml (1¼ oz)

55 g (¼ cup) caster (superfine) sugar

Combine the sugar and 60 ml (¼ cup) of water in a small saucepan. Bring to the boil and stir until the sugar has dissolved. Remove from the heat and allow to cool.

The simple syrup will keep in an airtight container in the fridge for up to 1 week.



HONEY SYRUP

Makes 125 ml (½ cup)

90 g (¼ cup) honey

Combine the honey and 90 ml (3 oz) of water in a small saucepan over low heat. Stir until the honey has dissolved. Remove from the heat and allow to cool.

The honey syrup will keep in an airtight container in the fridge for up to 1 week.

