

CORPSE REVIVER NO. 2

INGREDIENTS

- 1 part gin
- 1 part Cointreau / triple sec
- 1 part Lillet Blanc
- 1 part lemon juice (fresh)
- 2 dashes absinthe
- Handful of ice
- Lemon zest twist (to garnish)

METHOD

1. Chill coupe glass
2. Shake all ingredients with ice
3. Fine strain into glass
4. Garnish with lemon twist



‘First up we have the Corpse Reviver Number 2-’

‘Gosh, what a name!’ Mabel said.

‘Tart and bracing - perfect for a hangover, hence the name. We’re making it with our very own Milverton gin, of course, and lemon juice, Cointreau, Lillet Blanc, and then the real kicker: absinthe.’

Addison felt his throat close up involuntarily at the mention of the final ingredient. ‘A bit much to start, I think.’

Vampire's Kiss

INGREDIENTS

- 1 part vodka
- 1 part raspberry liqueur / Chambord
- Bubbles / sparkling wine / Champagne
- Handful of frozen raspberries
- Handful of ice
- Honey and red sugar (to garnish, optional)

METHOD

1. Chill martini glass
2. Dip glass rim into honey then the red sugar (optional)
3. Shake vodka, raspberry liqueur, and frozen raspberries with ice
4. Fine strain into glass
5. Top up with bubbles



FROM THE BOOK

'Perhaps you're more interested in being mesmerised by a Vampire's Kiss?'

Mabel snorted. 'I think he's more interested in—'

'I think I might know what I'm more interested in,' Addison said, cutting her off before she could no doubt raise the topic of his love life. 'And I think I would like to hear what makes up a Vampire's Kiss.'



WITCH'S HEART

INGREDIENTS

- 2 parts blackberry liqueur
- 1 part sour apple liqueur
- ½ part lemon juice
- ¼ part simple syrup
- ¼ part grenadine
- Handful of ice
- Blackberries (to garnish)
- Dry ice (for optional drama)

METHOD

1. Chill martini glass
2. Shake all ingredients with ice
3. Fine strain into glass
4. Garnish with blackberries
5. Set dry ice on wet serving platter for fog effect (optional)



‘Don’t decide just yet, Mabel. I have a few more options that might appeal,’ Paul said. ‘Next up we have the Witch’s Heart – blackberry liqueur, apple juice, lemon juice, simple syrup, grenadine – giving a blend of berry sweetness and green apple tartness.’

Addison thought that sounded like a bit of him, more balanced than the first two options.

GREEN FAIRY

INGREDIENTS

- 1 part absinthe
- 1 part lemon juice (freshly squeezed)
- 1 part cold water
- 1/2 part sugar syrup
- 1/2 part egg white / aquafaba
- 1 dash Angostura bitters
- Lemon zest twist (to garnish)



METHOD

1. Chill coupe glass
2. Shake all ingredients with ice
3. Fine strain into glass
4. Garnish with lemon zest

FROM THE BOOK

'Hard no,' Addison said. 'No way. Not a chance.'

'Oh, why not?'

'It's just absinthe, Mabel. Like fennel-flavoured petrol. Awful going down, and chances you'll bring up your dinner again later in the night are not low.'

'Yes, absinthe,' Paul said, 'but it also calls for freshly squeezed lemon juice, simple syrup, bitters, an egg white, and a splash of water.'

'Egg?'

'Oh yes,' Paul said. 'Gives it that rich, smooth texture, and a bit of froth on top.'

