



Villeroy & Boch

1748

Press release

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Serve like a Pro: serve cool drinks in perfect shape

Whether at the elegant cocktail party, in the hotel or restaurant – cocktails served in a stylish way are always a real eye-catcher. Olaf Baumeister shows exclusively for Villeroy & Boch with which cocktails you can impress your guests and how you mix and serve them perfectly.

London Mule



Ingredients:

5cl Woodland Sauerland Dry Gin (or another gin)
2cl fresh lime juice
2 long, thin slices of cucumber skin
8 cl ginger beer
1 teaspoon honey
Ice cubes
Ginger
Slices of lime



Preparation:

Cut the skin of half a cucumber into thin strips and cut the lime in half. Peel the fresh ginger and cut into wafer thin strips. Put the ice cubes, gin, fresh lime juice and honey in a glass. Pour in the ginger and decorate with the ginger, slices of lime and cucumber strips.

Crystal Mint



Ingredients:

100 g apple purée made from Granny Smith apples (including skins)
100 ml apple juice
1 tablespoon of finely chopped mint
The juice of 1 lime
1 tablespoon of cane sugar
100 ml crémant or champagne

Preparation:

Mix all ingredients except the sparkling wine the day before serving. Put the purée in the freezer the night before. Crush the frozen mixture into fine ice crystals just before making the cocktail. Put the crystals into a champagne glass and top up with dry sparkling wine or champagne before serving.

Rosemary Shrub

(Punch recipe for approx. 4 people)



Ingredients:

250 ml of high-quality dark rum
100 ml white wine vinegar
250 g cane sugar
250 ml still water
250 g fresh raspberries
5 sprigs of rosemary
4 long strips of orange zest
400 ml tonic or dry sparkling wine/champagne to top up the cocktail
as desired
Ice cubes

Preparation:

Light a rosemary sprig with a Bunsen burner and mix with the rum, vinegar, cane sugar and water, before pouring into a glass container and adding the raspberries. Leave the mixture to marinate for at least three hours at room temperature. Put ice cubes in a long drink glass, then add the mixture and add tonic or sparkling wine to taste. Finally, garnish with orange zest and a rosemary sprig.

Vitamin Overkill



Ingredients:

50 ml passion fruit juice
50 ml freshly pressed orange juice
50 ml mango juice
50 ml lime juice
1 tablespoon of cane sugar
3 Szechuan peppercorns
1 teaspoon freshly grated ginger
1 cardamom pod
¼ vanilla pod, with the seeds scraped out
2 fresh basil leaves and 2 fresh mint leaves

Preparation:

Crush the cardamom pods and Szechuan pepper and caramelize along with the vanilla pods and sugar in a heavy pan until golden brown. Add lime juice and bring to the boil. Leave the mixture on the heat until the cane sugar has completely dissolved and mix together with the ginger, mango juice, passion fruit juice and juice. Pour into a long drink glass and serve over ice with basil and mint.

Photos for download: <https://cs.villeroy-boch.com/admin/share/587024f4>

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Villeroy & Boch

Villeroy & Boch is one of the world's leading premium brands for ceramic products. The family business, which was founded in 1748 and is headquartered in Mettlach/Germany, stands for innovation, tradition and exceptional style. As a renowned lifestyle brand, Villeroy & Boch offers products from the sectors Bathroom and Wellness and Tableware, and is active in 125 countries.