

the scented cocktail

One of the hottest fragrance trends we've seen in 2015 is for perfume-inspired drinks. **Carson Parkin-Fairley** not only collated a 'magnificent seven' recipes – but illustrated them for us, too...

At The Perfume Society we're lucky enough to have Carson as our own resident mixologist: an editorial assistant and customer service whiz who moonlights behind various stylish bars, including her mother Sophie Parkin's Vout-O-Reenees club in Whitechapel. (It's almost in her genes: Carson's unofficial godfather is Dick Bradsell, acknowledged as the UK's leading mixologist. She couldn't have asked for a better teacher.)

In addition, throughout the year, The Perfume Society team has taken itself off (in our spare time, rather than on the job!) to explore the increasing number of bars where scent-inspired cocktails can be found on the menu. (File under: tough, but someone had to do it.)

Excitingly, what we discovered on our perfumed peregrinations is that even where the cocktail list doesn't specifically mention fragrances, most bartenders love rising to the challenge of coming up with something that smells as good as it tastes – particularly if they're being asked to recreate an actual perfume which a customer is wearing, in drinkable form.

Our Perfume Group members, up and down the country, set out to do just that over the summer: we gave them the challenge of coming up with the best scented cocktail – and offered a fabulous *flacon* of fragrance for the winner. (Surrey-based Katrina Furniss won, for her 'Jimmy Choo' – which we're delighted to feature here – and bagged a bottle of the same, for her efforts.)

Some of the ingredients listed in the recipes here may not reside in your drinks cabinet – but almost all are readily available with a little help from Google. Less easy to find are some of the 'syrups', which concentrate the scented elements in sugar and really pack a punch in terms of flavour and fragrance. But once you've mastered a syrup recipe (there are loads on-line), they're surprisingly simple to make.

Mandy Aftel and Daniel Patterson's excellent book *Aroma* is a great starting place for inspiration as to fragrant ingredients which can also be eaten/drunk, and we also recommend Tony Conigliario's *The Cocktail Lab: Unraveling the Mysteries of Flavor and Aroma in Drink*, which features some fantastic recipes – including a cocktail created to evoke Frederic Malle Lipstick Rose.

And here's the secret bonus: you know how lethal cocktails can be? How easy to knock back, in a couple of delicious, seemingly innocuous glugs, leaving you suddenly unsteady on your feet? What we've found is that when you focus on identifying the scents and aromas in what you're drinking, trying mentally to 'match' them to a particular perfume, you sip rather than swig – stretching the drinks out much longer.

It only remains for us to say: we hope these leave you shaken and stirred...

SPRITZES AND SPRITZERS

The following are all fantastic places to enjoy scented cocktails...

- **FRAGRANCES** at The Ritz-Carlton Hotel, Berlin. ritzcarlton.com
- **THE GREEN BAR** at London's Café Royal, which in 2015 showcased a collection of cocktails inspired by Givenchy fragrances. hotelcaferoyal.com
- **68 COLEBROOKE ROW**, Islington, London N1 8AA. 69colebrookerow.com
- **BENARES** is a sensational Indian restaurant in Mayfair with a world-class scented cocktail menu, at 12a Berkeley Square, London W1J 6BS. benaresrestaurant.com

We're also collecting scented cocktail recipes to share with our readers – so do send us yours, please, to: info@perfumesociety.org.



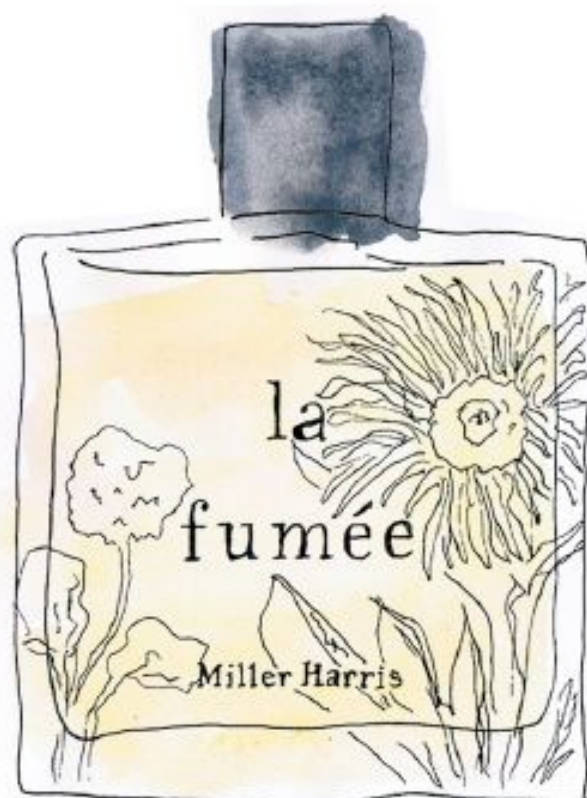
MILLER HARRIS

La Fumée

This Ottoman Mojito is from Benares (see left).

Papagayo spiced rum
Bergamot orange juice
Rose syrup
Fresh coriander
Fresh mint
A pinch of ground cumin
Smoked soda water (or plain)

Muddle mint, coriander, cumin, add other ingredients. Shake over ice and double strain into hurricane glass. Top with a spritz of soda water. Garnish with mint leaves and coriander. (You'll have to experiment with quantities: mixologists sometimes regard recipes as akin to state secrets, and the barman behind this was very coy about how much of what goes in. But we're having a lot of fun playing with it!)



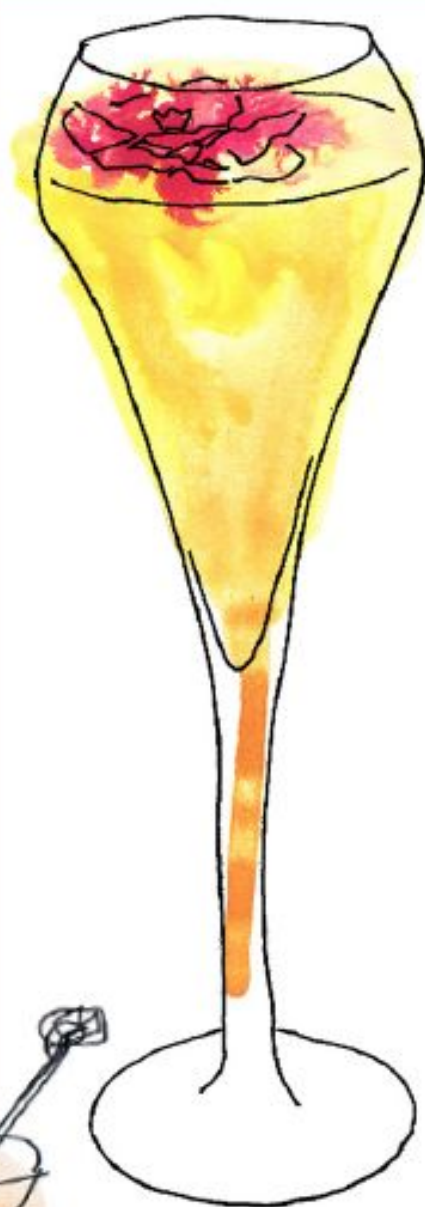


JIMMY CHOO BLOSSOM

This was the winning cocktail in The Perfume Society's competition for our Perfume Group members, created by VIP Subscriber Katrina Furniss and her husband Paul.

20ml Triple Sec
80ml coconut water
50ml Bacardi
40ml lychee juice
½ teaspoon of rose water
Grenadine

Stir over ice, strain into a Martini glass with 5ml grenadine in the bottom; top with a glacé cherry.



MILLER HARRIS LE JASMIN

This Fleur Spritz has also been served at Benares, the sensational Indian restaurant on Berkeley Square. Find a recipe for creating rosemary and orange blossom syrups at marthastewart.com. You can find bergamot orange juice at artimondo.co.uk.

15ml Cognac
15ml Briottet Rose Liqueur
20ml bergamot orange juice
10ml rosemary syrup
15ml orange blossom syrup

Shake over ice, double strain and serve in tall flute. Top with champagne. Garnish with an edible flower.



PRADA CANDY

40ml whiskey
10ml Galliano Vanilla Liqueur
2 teaspoons caramel syrup

Stir over ice, strain and serve in a tumbler with ice.



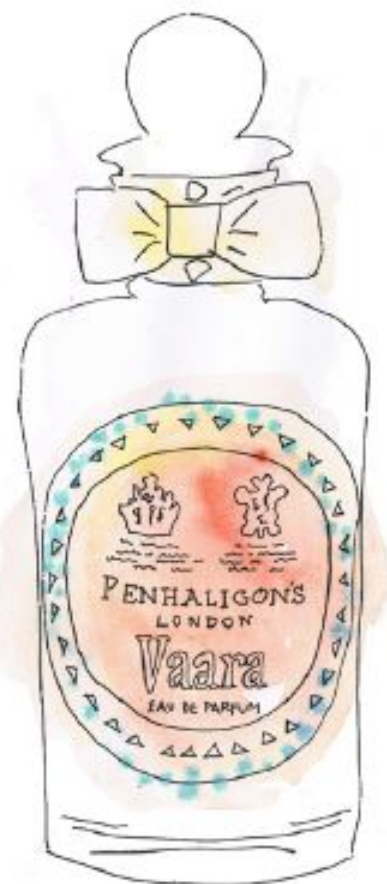


LOCCITANE ROSE ET REINES

This cocktail, known as 'The Divine', was created by Carson Parkin-Fairley and served at Vout-O-Reenees Club.

50ml vodka
25ml Belvoir Fruit Farms
Raspberry & Rose cordial
25ml lemon juice

Shake over ice, strain and serve in a Martini glass with a cherry on stick or a sliver of lemon peel.



PENHALIGONS VAARA

Also served at The Ritz-Carlton's Fragrances bar. (For a recipe for coriander schnapps, visit danish-schnapps-recipes.com. Who knew...?)

10ml pear puree
30ml saffron-infused rum
30ml bourbon
Dash of rosewater
2ml coriander schnapps
20ml magnolia-vanilla-honey-tonka bean syrup

Stir over ice, serve in a tumbler with ice.



AMOUAGE HONOUR

In Berlin's Ritz-Carlton Hotel you'll find a cocktail bar called Fragrances, entirely dedicated to scented cocktails. This drink was created by their mixologist Arnd Heißen and although some of the ingredients require a lot of preparation (first infuse your lily of the valley gin, for instance...), we've included it to get your inner mixologist's mind whirring. You can find rhubarb nectar, meanwhile, at finecheese.co.uk.

30ml lily of the valley-infused gin
10ml Anejo Tequila
5 dashes of rose water
20ml sake
40ml rhubarb nectar
2 teaspoons of vetiver-jasmine-incense syrup

Shake over ice and strain into a small white wine glass.

