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# Recipes

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# N°40



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# MANHATTAN

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CONTRIBUTOR | **KATHARINA PFLUG**

## INGREDIENTS

2 cl	red vermouth
4 cl	whiskey
2	splashes of angostura bitters
1	maraschino cherry

## PREPARATION

1. Stir all ingredients in the mixing glass on ice until cold. Then strain into the cooled glass and garnish with a maraschino cherry.

This classic has really got some punch and is most suitable as a nightcap.



# TOM COLLINS

CONTRIBUTOR | KATHARINA PFLUG

## INGREDIENTS

2 cl sugar syrup

3 cl lemon juice

5 cl gin

Cold soda

Ice cubes

Untreated lemon

## PREPARATION

1. Stir the sugar syrup, the lemon juice and the gin in a long drink glass on ice cubes until cold.
2. Fill up with cooled soda and garnish with a lemon wedge. Put in a straw or a cocktail stick for stirring.

The Tom Collins is refreshing like lemonade – perfect for hot summer days.



# GIMLET

CONTRIBUTOR | KATHARINA PFLUG

## INGREDIENTS

### LIME SYRUP

4 untreated limes

150 ml water

150 g sugar

3 kaffir lime leaves

2 cl lime syrup

6 cl gin

1 splash of lime juice

## PREPARATION

### LIEMETTENSIRUP

1. Peel, halve and squeeze the limes. Boil water and sugar together and add the lime juice.
2. Let it simmer for a short while and add the kaffir lime leaves. Let it boil again and then turn the heat off.
3. Strain as soon as the liquid is cooled off.

### DRINK

1. Shake the ingredients well on ice in a shaker and put them in a cooled glass without the ice. The self-made lime syrup gives the drink a special touch. Really simple, really delicious.



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# DRY MARTINI

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CONTRIBUTOR | **KATHARINA PFLUG**

## INGREDIENTS

6 cl gin

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1 cl dry vermouth

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Green olives

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## PREPARATION

1. Stir gin and vermouth on ice until cold and strain them in a cooled martini glass.
2. Spike as many olives as you want and garnish the drink with them.
3. You can stir in a splash of salty olive water if you want – then it's called a Dirty Martini.



# MARGARITA

CONTRIBUTOR | **KATHARINA PFLUG**

## INGREDIENTS

2, 5 cl lime juice

2, 5 cl triple sec

1 cl agave syrup

7 cl tequila

Fleur de Sel

## PREPARATION

1. Shake all ingredients on ice.
2. Put some fleur de sel on a plate. Moisten half the rim of a cooled margarita glass with a lime and press it into the salt.
3. Pour the cocktail through the bar strainer into the glass and add a lime slice.

The Mexican classic is perfect for hot summer nights.



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# WHITE RUSSIAN

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CONTRIBUTOR | **KATHARINA PFLUG**

## INGREDIENTS

2 cl coffee liqueur

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4 cl vodka

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Cream

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## PREPARATION

1. Stir coffee liqueur and vodka in a mixing glass until cold and strain them into a tumbler.
2. Shake the cream on crushed ice to hit it slightly.
3. Let everything but the ice flow carefully over a spoon on the drink to get two layers.

This sweet and creamy drink lets the hearts of cocktail aficionados beat faster.