

Date:	May 2006
Brand:	Funkin
Publication:	Olive
Circulation:	63 517
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COCKTAIL HOUR *Elevenses*

The sun might not officially be over the yardarm at 11am but that can be overlooked, especially when there's the prospect of this beauty from Sam King, head barman at top Mayfair bar, Aura (020 7499; the-aura.com). Half fill a highball glass with **crushed ice**. Pour in 50ml **gin**, 25ml **mango purée**, 25ml **lychee purée**, 15ml **lemon juice**, dash of **gomme syrup**, 50ml **apple juice** and six **mint leaves** until the glass is $\frac{3}{4}$ full. Use a long-handled spoon to mix together and crush the mint a little to release its flavour. Top up with more **crushed ice** and decorate with a **lemon slice** and **mint sprig**. Order Funkin mango and lychee purées online at thedrinkshop.com, from £5.25/1kg.



PEACHY KEEN

Even the scene-leading bars at Sanderson and Zeta cut a few corners now and again, and who could blame them when the short cuts – Funkin Purées, to be precise – give such great results? Choose from Passion Fruit, Raspberry, Strawberry, White Peach and Liquid Dark Chocolate, all 100% natural, with no pesky additives, and packed in resealable sachets. Try White Peach in this Bellini recipe, thoughtfully provided for **olive** readers by International Playboy Bartenders (www.ipbbartenders.com). Available at Harvey Nichols, Selfridges and Waitrose, £3.95/300g.

WESTBOURNE BELLINI

Put **ice**, **35ml gin**, **25ml Funkin White Peach Puree**, **20ml lemon juice** and **5ml Campari** in a cocktail shaker and shake. Strain into a champagne flute and top up with **ice-cold bubbly**. Decorate with a orange twist. **Serves 1**