

The Sunday Telegraph

7 December 2008

# stella

ON A  
MISSION  
FROM GOD  
WHY  
**ESTELLE**  
IS THE  
SAVIOUR  
OF BRITISH  
SOUL

**plus**  
OUR FIVE-PAGE  
CHRISTMAS  
DRINKS SPECIAL

**ALL THE  
TRIMMINGS**  
How to prepare  
the perfect  
Christmas feast

**LIFE'S LITTLE  
LUXURIES**  
Meet the gurus  
you never thought  
you needed

**HITCHCOCK  
HEROINES**  
1950s glamour is  
where it's at

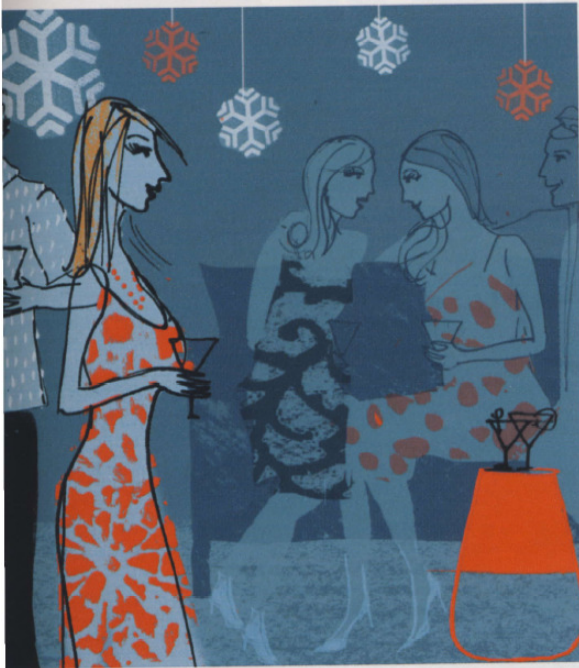


...ve been enjoying  
...or some years now,  
...miss out on the trend  
...aking. At such a busy  
...ey is to keep it simple.  
...making up fancy,  
...tails with 100  
...a crowd comes round?  
...top bar 'mixologists'.  
...top-quality, classic  
...a few twists – a dash  
...ice, or a shot of a more  
...an otherwise traditional,

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ould be easier? Equally  
ectly acceptable way  
to funk.in.co.uk for  
t purées, such as the  
cktail mix (2) (also in  
99p for a 120g pouch),  
pped up with cool, frothy  
instant bellini.



The best spirits are essential for great cocktails – avoid the very cheap, bargain-basement gins, whiskies and rums. Don't forget a little goes a long way, so it pays to invest in brands like Hendrick's gin (3) or Appleton Estate Jamaica rum (4). Deluxe sake (5) is very hip this year, especially when made into a Hokkaido cocktail: shake one part chilled sake with two parts gin and a splash of triple sec over ice and strain into a martini glass. For long drinks, do trade up with premium mixers. Fever-Tree (6) is the best brand and makes a tonic without saccharin, for more pure, natural-tasting G&Ts.

Want to kick-start a party? Then add a vivacious red colour (and richer fruity depth) to the ultimate 'feel-good' party drink, Brazil's caipirinha. For a berry caipirinha (the quantities make one drink): squash a lime wedge with the back of a teaspoon in

the bottom of a cocktail shaker or glass jug; add five or six ripe berries – I like raspberries, but you could use blackberries, or a mix – and squash down again to release the juice; then add 50ml cachaça white cane spirit (7), 20ml sugar syrup and a few ice cubes. Shake, strain into a tumbler with ice and serve, preferably with a wide, short straw.

### Who wants to be making up fancy cocktails with 100 ingredients when a crowd comes round?

## Recommended



**1. ST-GERMAIN ELDERFLOWER LIQUEUR**  
Sainsbury's and thedrinkshop.com,  
from £14.39



**2. FUNKIN WHITE PEACH BELLINI COCKTAIL MIXER** funk.in.co.uk, 99p



**3. HENDRICK'S GIN** Oddbins, Sainsbury's and Waitrose, £20.70



**4. APPLETON ESTATE V/X JAMAICA RUM**  
Sainsbury's, £16.99



**5. SAWANOTSURU DELUXE SAKE** Waitrose, £6.29



**6. FEVER-TREE PREMIUM INDIAN TONIC WATER** Oddbins, Majestic, Sainsbury's, Tesco and Waitrose, £2.99 for four



**7. SAGATIBA VELHA CACHACA** Harvey Nichols, Selfridges and thedrinkshop.com, £18.99