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## What's On in London

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### "Is this the best chocolate cocktail ever?" asks David McGillivray

I am now a cocktail barman. Despite the fact that my previous experience was limited to putting vodka and orange juice in the same glass and calling the mix a Screwdriver, I can now make a very acceptable Mocha Funk



Martini with the aid of a new chocolate syrup called Funkin Indulgence. (I think the manufacturer is aiming at the market identified by fcuk). Funkin's range of fruit purées has been used by the catering trade since 1999. They were so popular ("They have helped revolutionise cocktails by the sheer variety of fresh fruit options available," claims IPBartenders' brand consultant Ben Reed) that five flavours are now available in supermarkets. Naturally I selected the Liquid Chocolate. The cocktail recipe is Merlin Griffiths'.

Three luses who popped round last week were warned that they'd be expected to pass judgment on my efforts. While I collected the ingredients, they cast expert eyes over the packaging, a squeezey, silver "bladder" – "Very Clerkenwell," noted

Richard. "Is it recyclable?" asked Iain. Apparently not. Grunts of disapproval. I couldn't open it, but was deemed a dolt by Kitch, who broke the seal and turned the cap around to make it a stopper. "Very clever," he pronounced. (After opening, refrigerate and use within eight days).

Trying and failing to imitate that cocktail barman élan, I filled a shaker with 140ml vodka, 20ml Kahlua, five teaspoons castor sugar, 140ml fresh-brewed espresso, and 100ml Funkin, and then topped up with ice cubes. (This is enough to give four people two cocktails each). I started shaking. "How long am I supposed to do this?" I asked. "Depends how many people are waiting," replied Kitch, pointedly. I carried on until the shaker stopped rattling, and the Martini came out very

nically chilled and, to my mind, absolutely delicious, sweetly rich à la Bailey's, and with a gentle kick (more of a prod). It's a far more successful and chocolatey cocktail than others I've had with crème de cacao.

The general feeling was that the Mocha Funk Martini is too heavy for an aperitif. "I'd serve one with dessert," suggested Iain. "I don't think you'd do more than one," thought Richard, who nevertheless had two. I, however, would order this like a flash in a bar – every chocoholic would. There was enough chocolate left to pour on several pancakes or ice creams.

■ Funkin Indulgence in passion fruit, raspberry, strawberry, white peach and liquid chocolate are £3.95 at Harvey Nichols, Selfridges and Waitrose