FARM-TO-SHAKER

Libbey for Life
The Farm-to-Shaker trend is about using fresh and authentic ingredients which play up the luscious flavors of fruit and which complement the rich warmth of spirits. It is a natural extension of fresh, local and seasonal food trends, which have been turning up all over with fresh ingredient inspired cocktails. Seasonal ingredients, themes and creations get bartenders to think harder about the use and choice of products as well as presentation.

I’ve described a few inspiring ways of preparing Farm-to-Shaker cocktails using Libbey glassware. Starting with the Farmhouse collection.

Recipe suggestion for Farmhouse Beverage
Cocktail: Passion Fruit Fizz
Ingredients: 50ml Gin, 30ml Freshly squeezed lemon juice, 10ml Passion fruit syrup, 1 ripe Passion fruit. Top up with soda water.

Method:
Shake all ingredients with ice cubes, except soda water in the Shaker. Fine strain over ice cubes into the Farmhouse. Top with soda water. Garnish passion fruit slice.
Refreshing Infused Water

Water infusions are popping up in bars and restaurants everywhere and have become a major hospitality trend. They are easy to prepare and along with that they taste and look great. Presentation of the infusions is key and they provide your guests with an instant WOW effect. Buffet or table presentations? The possibilities are endless, just experiment with your combinations, slice them up and add water.

Recipe suggestion for Farmhouse Dispensers

Ingredients: Cucumber, lemon or any other desired fruit.
For hundreds of years Mediterranean and Eastern cultures have served pureed fruit drinks that resemble what we call smoothies. It wasn't until the invention of the blender in the 1900's that thousands of people began experiencing the joy of blended juices the rest of the world and adventurous travelers had known for some time. Smoothies have come a long way over the years. Nowadays café style Smoothie Bars take core super-foods, such as kale and spinach, and then creatively add other foods carefully selected for a balance of nutrition and flavour.

**Recipe suggestion for Heritage Bottle**

**Cocktail: Kiwi Apple Lime Smoothie.**

**Ingredients:** 2 Kiwi’s, 1 Sweet apple, ½ a Lime, 5 Grapes, 30ml Yogurt 20ml Agave syrup.

**Method:**
Peel the fruit and throw in the blender with the rest of the ingredients before pouring into Heritage Bottle. Garnish with slice of apple, kiwi or lime.
Freshly Squeezed

Cocktail: Raspberry Infused Rum Mojito.
Ingredients: 60ml Raspberry infused rum, 30ml Lime juice, 10 Mint leaves, 15ml Sugar syrup. Top up with soda water.

Method:
Gently touch mint springs with your bar spoon and then add to drinking jar along with the rest of the ingredients. Add ice cubes, top up with soda water and stir. Garnish with spring of mint leaves or a raspberry.

Think about how much better cocktails taste using the freshest ingredients possible, incorporating the natural sweetness of fruits & vegetables instead of unnecessary additives and corn syrup. Roll the fruit on the countertop before squeezing. This softens and breaks the cell walls, allowing the fruit to release more juice.
Culinary Jars

Culinary Jars are the ideal tool for a bartender to store certain bar garnishes such as raspberries, olives, mint leaves, cherries etc when space is limited. Libbey has designed these jars to be of the right size and of course to be aesthetically pleasing for your guests.

Muddler

Muddling is an art. Perhaps you think that muddling is mashing the herbs or fruits into bits using as much pressure as possible, but this is not the case. There is finesse involved in this action. Rather you use the muddler by turning it gently back and forth against the herb or fruit so that you only release its flavor. That’s key!
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GLASSWARE FOR PROFESSIONALS

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