

A woman with dark braided hair is lying on her back on a bed covered in multi-colored confetti. She is wearing a white t-shirt with a simple smiley face drawn on it and has sunglasses perched on her head. She is holding a pink and white striped folding fan. The text 'PRIDE INSIDE' is overlaid in white, with a rainbow graphic to the left of the words. The word 'PRIDE' is on the top line and 'INSIDE' is on the bottom line.

**PRIDE
INSIDE**

QUARANTINIS



TURKISH BLOODY MARY

SERVES 6

Put the lemon juice, Worcestershire sauce, olive brine, turnip juice, and Tabasco in a large jug and give them a good stir.

Once combined, add the fresh horseradish and tomato juice and stir again. Try the mixture at this point to ensure the spice level is to your taste; you can add more Tabasco as required.

Cut the lime into wedges and rub one around the top of each serving glass. Spread the sumac out on a shallow saucer and dip the rim of each glass into it, turning to coat. If you want to keep this spicy edge looking neat, a paper napkin can be used to straighten up any messy bits. Make a small slit in the side of each radish, without cutting all the way through.

To serve, fill each glass with ice and add 3% tablespoons of the vodka. Add enough of the tomato mixture to half-fill the glass, then stir; fill it to the top and stir again.

Add a pinch of salt and pepper, a sprinkle of nigella seeds, and balance a radish on the rim of the glass.

INGREDIENTS

2 tablespoons freshly
squeezed lemon juice
2 tablespoons Worcestershire sauce
2 tablespoons olive brine
2 tablespoons turnip juice (salgam)
1 teaspoon Tabasco sauce
2 tablespoons freshly grated horseradish
2 1/2 cups (600 ml) tomato juice
1 1/4 cups (300 ml) good-quality vodka

TO SERVE

1 lime
1/4 cup (1 oz/25 g) sumac
6 breakfast radishes
nigella seeds, to sprinkle
salt and coarsely ground black pepper



POMEGRANATE AND SUMAC MARTINI

SERVES 6

This recipe is a twist on that 1990s classic, the Cosmopolitan.

The pomegranate tea we use is from a company called T2 and is available online, but you can use any loose-leaf pomegranate tea for the same effect.

While the pomegranate tea is still hot, add the sugar, stir to dissolve, and leave to cool overnight.

At the same time, add 2 tablespoons of the sumac to the vodka and leave it overnight to infuse.

About 1 hour before serving, strain the vodka and add the rum, pomegranate juice, and tea syrup. Store it in the refrigerator until required.

INGREDIENTS

½ cup (120 ml) pomegranate tea, brewed according to the manufacturer's instructions

2-3 tablespoons sugar, to taste

⅓ cup (1½ oz/40 g) sumac

⅔ cup (150 ml) good-quality vodka

⅔ cup (150 ml) spiced rum

1¼ cups (300 ml) pomegranate juice

1 lime, plus the freshly squeezed juice of 3 limes

TO SERVE

To serve, fill your cocktail glasses with ice and water, leave to chill for 2 minutes, then empty them.

Cut 1 lime into wedges and use it to rub around the top of the glasses. Spread out the remaining sumac in a shallow saucer, then dip the rim of each glass into it, turning to coat the whole rim.

If you want to keep the sumac edge looking neat, use a paper napkin to straighten up any messy bits.

It's best to make no more than 2 cocktails at a time. To do this, fill a cocktail shaker (or any large screwtop jar) with ice.

Add 1 cup (250 ml) of the prepared mixture and the juice of 1 lime.

Shake well, until the shaker feels cold to the touch. Strain into the glasses, making sure the ice stays in the shaker.

Repeat to make the rest of the cocktails.



POLISH PLUM MARTINI - MARTINI ZE SLIWKAMI

SERVES 2

My favorite cocktail, which was created for a Polish “pop up” I ran a few years ago. I teamed up with a local cocktail bar, Mokoko, who created some cocktails to match the recipes I was serving. This martini really stood out and, unusually, it was paired with dessert: Plum and poppyseed cake served with cinnamon whipped cream. You can make this cocktail with your own homemade plum vodka or liqueur, or with store-bought sliwowica, as plum vodka is called in Poland.

The Mokoko boys added plum bitters, though I tend to make a fresh plum puree instead. I like to garnish the glass with a slice of fresh plum and a star anise.

The plum puree and/or a dash of sliwowica can also be added to a glass and topped up with champagne for a Polish-style Bellini.

INGREDIENTS

1/2 cup/150 ml good-quality
vodka, or use plum flavored
vodka (sliwowica)
2 star anise, to garnish
For the plum puree
1 cup/7 oz/200 g sugar
1 cup/250 ml water
9 oz/250 g fresh plums, pitted
and sliced

TO SERVE

Begin by making a sugar syrup. Put the sugar and water in a saucepan, bring it to a boil, and cook until all the sugar has dissolved, then remove the pan from the heat and leave the syrup to cool completely.

You can store this in a sterilized container for up to 1 month.

Set aside two plum slices to garnish. Put the remaining plum slices into a saucepan, cover them with the sugar syrup, and bring to a boil.

Simmer until the plums soften, then leave to cool. Puree the plum mixture in a food processor, then strain through a fine sieve lined with cheesecloth.

Place the plum puree in the fridge to chill.

Chill your cocktail shaker and two martini glasses in the freezer for 20 minutes before you start making your cocktails.

Pour the vodka and 4 tablespoons of the plum puree into a cocktail shaker filled with ice. Shake well and strain into two martini glasses.

Garnish with a thin slice of plum and a star anise in each glass.



FRESH POMEGRANATE AND MANGO JUICE

SERVES 4-6

Put the majority of the pomegranate seeds into your blender, reserving a few to use as a garnish, and blitz. Pour the mix into a bowl and set aside.

Clean the mixer, then add the mangoes and half the ice, and blitz again.

Push the blitzed pomegranate seeds through a sieve to remove all the pulverized bits, and discard them.

Add the sieved pomegranate juice to a jug, along with the iced mango juice and the rest of the ice, and scatter the remaining pomegranate seeds on top and through it. Serve chilled with a sprig of mint.

INGREDIENTS

seeds of 3 pomegranates

3-4 mangoes, peeled and cut into chunks

7 oz (200 g) ice cubes sprig of mint