



THIRSTY WORK

GREG DUNCAN POWELL, DRINKS EDITOR

COLD FUSION FLAVOURED VODKA'S NEW TWIST

TRADITIONAL vodka is unadorned alcohol. Pure and powerful, it's the engine around which some of the best cocktails are built.

But this engine has been souped-up and hot-rodged. Flavoured vodka all began with a strand of bison grass in Żubrówka and evolved into a host of vodkas in a range of colours and flavours that resemble a gelato bar.

But what do you do with them? They don't always work in standard vodka cocktails – unless the flavours complement each other – and they generally need a simpler approach at the bar. Here, four ways to unleash your hidden vodka mixologist...



Ginger and mint fizz: vodka, ginger beer, mint...yum

Seriously OTT

Expect a glorious feast for the senses at Brisbane's Laruche, a jewellery box of ornate treasures. Think: hand-blown glass chandeliers, richly upholstered armchairs, wildly coloured carpets... The perfect spot for a fruity end-of-week cocktail.



PHOTO: SUE STUBBS

FINLANDIA GRAPEFRUIT FUSION, \$40

Grapefruit and vodka have a special affinity, and when used in a lime-flavoured caipiroska it adds an extra citric kick.

GRAPEFRUIT CAIPIROSKA

- 4 lime wedges
- 3 tsp caster sugar
- 40ml Finlandia

Grapefruit Fusion

Method

Muddle three lime wedges with the sugar until it's dissolved. Put this mixture into a glass filled with crushed ice and add the vodka. Garnish with a lime wedge.



BELVEDERE IX, \$70

IX gets its name because it's flavoured by nine ingredients: guarana, ginger, ginseng, eucalyptus, acai, cinnamon leaf, almond, jasmine and black cherry. It makes for an intriguingly aromatic drink that tastes a little like high-quality gin. To appreciate all those lovely botanicals, keep it simple.

IX AND TONIC

- 30ml Belvedere IX
- Tonic water

Method

Add gin to a tall glass with some ice cubes, top with tonic. Garnish with a lemon slice.



SQUARE ONE CUCUMBER, \$80

Square One is an organic vodka subtly flavoured with cucumber. This fresh cocktail is named in honour of Square One mixologist H. Joseph Ehrmann.

H COCKTAIL

- 50ml Square One
- Cucumber
- 25ml elderflower liqueur
- 25ml fresh lime juice
- Cucumber stick
- Soda water
- Ground black pepper

Method

Pour vodka, liqueur and lime into a shaker and toss well. Put the cucumber stick into a tall glass filled with ice. Strain the liquid on top, then finish up with soda and a sprinkle of pepper.



ABSOLUT PEPPAR, \$60

It was only a matter of time before chilli found its way into a vodka bottle – it's a very good fit and gives extra kick to a bloody mary. Basil and strawberry works surprisingly well together.

BASIL COCKTAIL

- 50ml Absolut Peppar
- 6 fresh basil leaves
- One large ripe strawberry

Method

Muddle all the ingredients in a cocktail shaker (reserving one basil leaf), fill with ice and give it a good shake, then strain into a martini glass. Garnish with the remaining basil leaf.