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BRAMBLIN' MAN

This recipe – from *Zero: A New Approach to Non-Alcoholic Drinks* – was one we developed at Next to pair with a dish of slow-roasted lamb. It was originally designed to be served in the form of a wine. While it worked well in that context, we have re-balanced it here to be served at colder temperatures, where it can be presented as a cocktail. Low temperatures tend to anesthetize the palate, dulling flavors and necessitating a bit more “seasoning” – acidity, sweetness, or bitterness – to render a dish or drink harmonious.

BLACKBERRY POMEGRANATE SYRUP

440g POM pomegranate juice
200g fresh blackberries
37g pomegranate molasses

Combine all ingredients in a small saucepan, cover, and bring to a boil over high heat. Remove from heat and allow to steep for 20 minutes. Strain the mixture through a fine mesh strainer, pressing on solids to extract as much juice as possible. Discard solids. Reserve.

BRAMBLIN' MAN BATCH

500g blackberry pomegranate syrup
250g water
90g root beer
30g demerara sugar

Combine all ingredients in a mixing bowl, whisking to mix thoroughly. Transfer to an airtight container and reserve in the refrigerator.

TO PORTION AND SERVE

1 orange peel, removed with a peeler

Place a large chunk of ice into a medium serving glass. Add 4oz (120ml) of the cocktail batch, stirring briefly to chill. Express the orange peel over the cocktail, then insert it into the glass. Serve.

