



THE REFRESHER

Three fabulous cocktails created by **Christian Ozzati**, at Jujubar, London

MIDNIGHT IN CHELSEA

"This cocktail has a great all-round flavour of pear and berries – a perfectly refreshing taste on a summer day."

Muddle two blackberries and a quarter of fresh pear by pressing them together with the end of

a rolling pin. Mix in a teaspoon of white sugar, 35ml of Smirnoff vodka, 50ml of apple juice and 10ml of lemon juice. Serve in an ice-filled tumbler.

1.3 units of alcohol

HOLLYWOOD HILLS

"The blend of vanilla and raspberry makes this a great cocktail to suit any occasion and all cocktail enthusiasts."

Muddle two raspberries and squeeze in one-and-a-quarter passion fruits.

Add 35ml of Smirnoff vodka and 50ml of orange juice. Shake or stir with lots of ice, then add 50ml of champagne and serve in a highball glass.

1.9 units of alcohol

WHITE WINE SANGRIA

"I created a jug of this from all I had left in my fridge one day – gin, white wine and fruit. It goes perfectly with grilled chicken."

In a jug, mix 100ml of Gordon's gin with one bottle of chilled white wine. Add chopped

celery, green apples, cucumber, melon and lime, and leave in the fridge to infuse. Just before serving, top up with 100ml of lemonade and add lots of ice.

Serves six. 2 units of alcohol per serving