Quantum
The Story Behind the Numbers

Holiday Drink Recipes

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Chocolate Peppermint Stick

Serves: 1

Ingredients

- 1 1/2 oz (44 ml) Creme de Cacao
- 1 1/2 oz (44 ml) Peppermint Schnapps
- 3/4 oz (22 ml) Cream
- Ice
- Peppermint candy cane

Preparation

1. Combine the creme de cacao, peppermint schnapps and cream in a cocktail shaker filled with ice.

2. Shake vigorously and strain into a cocktail glass.

3. Garnish with a candy cane.

Chocolate Raspberry Martini

Serves: 1

Ingredients

Drink

- 1 oz (30 ml) Vodka
- 1 1/2 oz (44 ml) White Creme de Cacao liqueur
- 1/2 oz (15 ml) Raspberry juice
- Ice
- chocolate sauce for garnish
- Fresh Raspberries for garnish

Preparation

1. Fill a cocktail shaker with ice.
2. Add the vodka, creme de cacao and raspberries juice and shake well for 20 seconds.
3. Strain and pour into 2 martini glasses and garnish with the chocolate sauce and raspberries.

Christmas Cookie

Serves: 1

Ingredients

- 1 oz (30 ml) Peppermint Schnapps
- 1 oz (30 ml) Kahlua
- 1 oz (30 ml) Bailey's Irish Cream
- Ice

Preparation

1. Fill a cocktail shaker with ice.

2. Pour in all three ingredients.

3. Shake thoroughly until chilled, then strain the mixture into a the glassware of your choice.

Serving tipp: it's great served with chocolate cookies, candies, or any other sort of chocolate treat.

Classic Martini

Serves: 1

Ingredients

- 2 1/2 (75 ml) ounces dry gin
- 1/2 (15 ml) ounce dry vermouth
- Green olive for garnish
- Ice

Preparation

1. Fill mixing glass or cocktail shaker with ice.
2. Combine gin and vermouth in mixing glass.
3. Stir well, about 20 seconds, then strain into martini glass.
4. Garnish with olive and serve.

Eggnogg

Serves: 8

Ingredients

- 3 cups (700ml) whole milk
- 1 cup (240ml) heavy or double cream
- 3 cinnamon sticks
- 1 vanilla bean pod, split and seeds removed
- 1 teaspoon freshly grated nutmeg, plus more for garnish
- 5 eggs, separated
- 2/3 cup (130g) granulated sugar
- 3/4 cup (175ml) Dark Rum, or bourbon

Preparation

1. In a saucepan, combine milk, cream, cinnamon, vanilla bean, vanilla seeds, and nutmeg. Bring to the boil over a medium heat.

2. Once boiling, remove from the heat and allow to steep.

3. In a large bowl or stand mixer, beat egg yolks and sugar until combined and thick ribbons form when the whisk is lifted.

4. Slowly whisk in the milk and continue to mix until the mixture is combined and smooth.

5. Add bourbon or rum, and stir.

6. Refrigerate overnight or for up to 3 days.

7. Before serving, beat the egg whites in a large bowl or stand mixer until soft peaks form. Gently fold into eggnog until combined.

8. Serve and garnish with freshly grated nutmeg.

Ginger Snap

Serves: 1

Ingredients

- Ingredients
- 60ml ginger beer
- Finely ground gingerbread cookie
- Ice
- 15ml ginger juice
- 45ml dark rum
- 4ml cinnamon schnapps
- Pinch ground cloves
- 1 egg white
- 1 cinnamon stick for garnish
- Crystallised ginger square for garnish

Preparation

1. Pour the ground gingergread cookie crumbs in a saucer and spread evenly across the bottom.

2. In another saucer, pour enough ginger beer to cover the bottom. Dip a martini glass into the saucer to coat the rim. Then dip the martini glass into a saucer of ground biscuit.

3. Place the ice into a shaker and add the ginger juice, rum, cinnamon schnapps, pinch of ground cloves and the egg white to the shaker.

4. Shake vigorously for at least 20 seconds until the drink is frothy and foamy. The longer you shake, the foamier the drink.

5. Add the ginger beer and stir slightly. Pour into a glass. Garnish with a cinnamon stick and crystallised ginger square, and sprinkle the top with finely ground gingerbread cookie.

Grinch

Serves: 1

Ingredients

- 2 ounces (60 ml) Midori melon liqueur
- 1⁄2 ounce (15 ml) lemon juice
- 1 teaspoon simple syrup
- 1 maraschino cherry
- Ice

Preparation

1. Pour the first three ingredients into a cocktail shaker with ice.
2. Shake well.
3. Strain into a chilled martini glass.
4. Garnish with a Maraschino cherry.

Hot Buttered Rum

The batter for this recipe makes enough for up to 40 servings and can be stored in the refrigerator for up to 2 months.

Ingredients

Batter

- 1 cup (235 g) brown sugar
- 1/4 cup (60 g) butter, softened
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- Pinch salt

Drink - per serving

- 1 heaping teaspoon batter
- 1 1/2 ounces (44 ml) rum
- boiling water
- cinnamon stick, for garnish

Preparation

Batter

1. Beat the sugar and butter together until fluffy.
2. Beat in the spices and salt.
3. Store extra batter in air-tight container in refrigerator or freezer.

Drink - per serving

1. Put a heaping teaspoon of the batter in the bottom of a mug.
2. Pour in rum
3. Top with hot water, stirring well.
4. Garnish with cinnamon stick.

Hot Chocolate with Peppermint Schnapps

Serves: 1

Ingredients

- 235 ml milk
- 30 g semisweet chocolate, chopped
- 30 ml peppermint schnapps (more or less to taste)
- whipped cream, for serving
- 1 peppermint stick candy, for garnish

Preparation

1. Heat about half of the milk in a saucepan over low heat.

2. Add chocolate, stirring constantly, until melted.

3. When the chocolate has melted, increase heat to medium and add the remainder of the milk while whisking rapidly. Do not allow to boil.

4. In a cup of mug, add peppermint schnapps.

5. Pour milk in mug and a dollop of whipped cream.

6. Add a peppermint stick to stir.

Mistletoe Martini

Serves: 1

Ingredients

- 1 ounces (30 ml) vodka
- 1 ounces (30 ml) orange juice
- 1 1/2 ounces (44 ml) cranberry juice
- 2 teaspoons lemon juice
- slice of lemon peel for garnish
- 1 1/2 teaspoons sugar
- Ice

Preparation

1. Pour the ingredients into a cocktail shaker with ice.
2. Shake well.
3. Strain into two chilled cocktail glasses.
4. Garnish with lemon peel

Mulled Wine (Glühwein)

Serves: 10

Ingredients

- 1 large orange
- 1 lemon
- 1 lime
- 200 g extra fine or castor sugar*
- 6 whole cloves
- 1 cinnamon stick
- 3 fresh bay leaves
- 1 whole nutmeg, for grating
- 1 vanilla pod
- 2 star anise
- 2 bottles Chianti or other Italian red wine

Preparation

1. Peel large sections of peel from the orange, lemon and lime.

2. Place sugar in a large saucepan over a medium heat, add the pieces of peel and squeeze in the orange juice.

3. Add the cloves, cinnamon stick, bay leaves and about 10 to 12 gratings of nutmeg. Halve the vanilla pod lengthways and add to the pan, then stir in just enough red wine to cover the sugar.

4. Simmer until the sugar completely dissolves into the wine, then bring to a boil. Boil for about 4 to 5 minutes, or until you have a thick syrup. This creates a great flavor base and allows the sugar and spices to blend well with the wine. It's important to make a syrup base first because it needs to be quite hot, and if you do this with both bottles of wine in there you'll burn off the alcohol.

5. When the syrup is ready, turn the heat down to low and add your star anise and the rest of the wine. Gently heat the wine and after about 5 minutes, when it's warm, ladle it into heatproof glasses and serve.

***** *If you cannot find extra fine or castor sugar, place regular granulated sugar in afood processor or blender. Pulse until it reaches a super-fine but not powdery consistency. Let the sugar settle for a few minutes, and it's ready.*

Red Hot Santa Tini

If you can't find pepper or chili vodka, start 3-5 days ahead to create your own chili-infused vodka.

Serves: 1

Ingredients

- 2 ounces (60 ml) chili-infused vodka*
- 2 ounces (60 ml) Godiva chocolate liqueur
- Cocoa powder
- Cayenne pepper
- Sweetened whipping cream
- One small Thai chili pepper

Preparation

1. Mix some cocoa powder together with a pinch of cayenne pepper, and rim a chilled martini glass with it.

2. Shake the vodka up with the chocolate liqueur and pour the mixture into the glass. Top it off with the whipping cream and garnish by floating the chili pepper on top of the cream.

Ingredients for chili-infused vodka

- 1 bottle vodka
- handful thai chili peppers

Preparation for chili-infused vodka

1. Put handful of Thai chili peppers into the bottle of vodka and let it sit for 2 days.

2. Taste to test the heat level. If you're happy, you're done. If you want it spicier, continue to infuse for up to 5 days. If it's too hot, remove the peppers, transfer to another container, and add more vodka.

Red Rudolph

Serves: 1

Ingredients

- 1/2 ounce (15ml) orange curacao
- 3/4 ounce (22 ml) cinnamon schnapps
- 1/2 ounce (15 ml) vodka
- 6 ounces cranberry juice
- sugar sprinkles for garnish

Preparation

1. Heat the cranberry juice until it's hot.

2. Pour everything else into an Irish coffee mug and then slowly add the hot juice. The temperature of the drink will be warm.

3. Top it with whipped cream and garnish with sugar sprinkles on top.

Santa Shot

Serves: 1

Ingredients

- 3/4 ounces (20 ml) grenadine
- 3/4 ounces (20 ml) green crème de menthe
- 3/4 ounce (20 ml) peppermint schnapps

Preparation

1. Pour grenadine into a shot glass.

2. Carefully pour green crème de menthe to float on top.

3. Float peppermint schnapps on top.

Snowball

Serves: 1

Ingredients

- 3 ounces (90 ml) Tequila cream liqueur
- 1 ounce (30 ml) evaporated skim milk
- 1/2 ounce (15 ml) Kahlua coffee liqueur
- 3 drops of vanilla
- crushed ice
- cinnamon powder for garnish
- cinnamon stick for garnish

Preparation

1. Pour tequila cream liqueur, milk, kahlua, vanilla and ice into a blender and blend for about 10 seconds.

2. Pour mixture into a wine glass or brandy snifter.

3. Sprinkle cinnamon powder on top and add the cinnamon stick in the glass for garnish.