

The Hide Bar Newsletter

Newsletter Number 26

April 2009

THE HIDE

Contents

Spirit Special

Flip N' Drink

Featured Drink

Aperitif

Tuesday Tastings

Digestive

Spirit Special



A new addition to our back-bar armoury, **Bacardi 151** is, as its name suggests, 151 degrees, or 151% proof, i.e. 75.5% alcohol. It's not subtle, and it comes with a flame inhibitor on the neck. It is however, great in cocktails as

Aperitif

Dear Paul,

April brings a revised wine and cocktail list to The Hide (our 11th edition now), so if you haven't already been in and tried them, then these are some of the highlights...

On the wine front, we have The Long Paddock Aussie Pinot Grigio by the glass (£6/24)- all that dry minerality of pinot grigio, but with nice stone fruits making it not that tart. We also have a new Primitivo from Livelli (£24), full of cherries, with cinnamon and mace on the finish. Perfect old-world version of the grape considered synonymous with Zinfandel. Our bin end list has also changed appearance, with a few interesting things on there, but we'll let you discover that for yourselves - available on request at the bar.

Cocktails have also been updated. You get the recipe for the Burning Treacle on our specials here. Other treats include The Dandy, with Van Winkle Rye, Dubonnet and Cointreau (a classic recipe from the 1930s); a Snow Leopard Martini, with its namesake from the vodka world infused with rosemary (the main ingredient is a lovely spelt grain vodka that happens to donate profits to the Snow Leopard Conservation Trust); Passion de Maya, with agave syrup, Mezcal and passionfruit, and a vanilla espresso martini. There are more, but we'll leave you to discover them yourself.

We also have some new tastings for you this month, with tequila and Meantime beers both putting in repeat appearances. Lucky they're both so popular!

Chris has also penned a piece on creating your own infusions in the Digestive, so grab yourselves a bottle or two of something interesting and head down to Borough Market to see what you can stuff into it. Happy infusing!

Cheers!

Paul

Tuesday Tastings

We hold our tastings every other Tuesday, with a charge of £10 per person.

Tastings start at 7pm and last around 2 hours. They are a mixture of tasting, talk from one of us, a winemaker, spirit producer or expert of some kind, general chat, plus a little bit of food to pair with the tastings.

They are held in our back room, so we are limited to 25 participants on a first-come basis. We can take reservations for the tasting, but due to no-

It carries flavour a drink without losing the bite. We're using it in one of our new cocktails, the Burning Treacle:

Burning Treacle (£6.50)

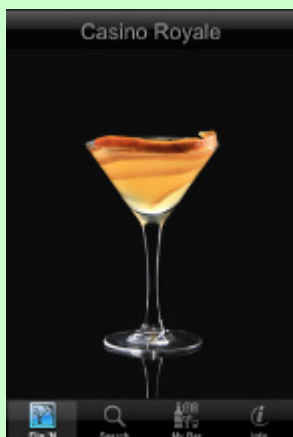
40ml Bacardi 151° rum
25ml homemade mint and cinnamon syrup
25ml apple juice

Slowly add the ingredients with ice in a rocks glass, stirring continuously.

Flip N' Drink

Following on from Simon Difford's book/iPhone/iPod wonder that is 'Cocktails Made Easy', this month we bring you 'Flip N' Drink' (not our name!) from Ardent Spirits. If you don't know them already, then they have an excellent website and newsletter [here](#). True cocktail geeks!

This little i-Application has all the classic cocktails, with a bit of history, some random facts, and most interestingly, some suggested alternative drinks should you like one in particular. All in all great fun.



That's it for Apple (non sponsored links. They were just a couple we thought particularly good. From now on this spot will cater for non i-Enabled individuals!

Featured Drink



show bookings, we need to take payment in advance. Please let us know if you would like a table in the bar afterwards as well.

[Click here to reserve space at a tasting](#)

Tuesday 7th April, 7pm Cazadores Tequila

Cazadores tequila describes itself as 'the one with the deer on it'. Here's your chance to ask why... It's good stuff. 100% blue agave, and in the case of the Reposado and Anejo, aged in new American oak. This is pretty unusual, that kind of thing usually being reserved for Bourbon and tequila getting the second-hand casks. It means it comes out sweeter and with more vanilla on the palate and nose. We'll be tasting neat and in some rather tasty cocktails.



Tuesday 21st April, 7pm Meantime Brewing



We like the Meantime Brewery a lot at The Hide. They look after us, we love to sell their delicious beers! The knowledgeable folk from Meantime always do a great tasting, and we have been informed that they might have a treat in store for us during this tasting as well. All rather cryptic, but fingers crossed it's beer-shaped! Beer, food, knowledgeable beer folk. Couldn't be better!

Digestive

Infusions

This month the task has fallen to me to write a short note about... well, whatever I choose really. Having to think something up was proving quite difficult until the other night when I was discussing our Chilli Raspberry Martini with a keen customer. The cocktail is made with chilli infused vodka and this chap just had no idea. It seems many people don't know how to make infusions to liven up their drinking. Well, here's the low-down: Making infusions is dead easy. Really, really easy. There are no real rules either. Humans have been adding fruits and spices to alcohol since it was invented (usually to mask the flavours of badly made liquor). Flavoured vodkas like Krupnik and Zubrowka are actually older than their modern, ultra pure counterparts that we're used to today. Vermouth is an ancient infusion of herbs and spices infused in wine, probably invented in ancient Rome. Beer too can be infused with fruit and spices like the Belgian Kriek beer which is left for a secondary fermentation with whole cherries (we have an excellent Kriek from Liefmann's Brewery at the moment by the way).

Depending on how you make it, each infusion can turn out differently. Here at The Hide we love infusions and have had a number of weird and wonderful mixtures including: rhubarb infused Buffalo Trace Bourbon, rosemary infused Snow Leopard Vodka, vanilla infused Appleton Estate rum and also (on one memorable occasion) goji berry (don't ask me what goji berries are, I don't know where Paul finds these things) infused Ketel One vodka. The main trick with infusions is to pick a spirit and fruit (infuser and infusee?) whose flavours will complement each other once the infusion has taken place. This is the tricky bit. Vodka is pretty easy because the flavour profiles are quite light, but if you're using a creamier, vanilla-y vodka, be careful because you could lose certain tastes if you over-power them with other, stronger flavours. Other spirits are a bit harder because they have more of their own natural flavour. But you'll also be surprised at how much they love getting together with some unusual flavours. Once you've decided on what you'd like to knock together, get a large mason jar or other receptacle and simply add your flavouring to your liquor. If you can't get your hands on a decent

Chilli Raspberry Martini

£6.50

Chris gives you a little more detail on infusions in our Digestive at the end of the newsletter, but here's the recipe for our ever-popular Chilli Raspberry Martini:

50ml chilli infused Wyborowa vodka (Depending on how strong the chilli flavour is, you might need to use half and half with straight vodka. You don't want your taste buds fried)
25ml Raspberry Puree
25ml Sugar Syrup (1:1 sugar water)
3 fresh raspberries

Shake well hard and strain into a martini glass. Garnish with a bird's eye chilli.

container, you can simply pop whatever you'd like into a bottle of spirit. If you'd like to infuse a wine or beer, remember to remove all the air before re-sealing the container completely, or else you'll get oxidation, and that will just ruin your day. Then just leave your concoction for a couple of days or weeks (depending on what you've used). Once it's infused to your satisfaction, remove the chunky bits and re-bottle. Now, go make some kick ass cocktails.

Here are some things we've learned:

- 1: Infusion time can be reduced by finely chopping or crushing the bigger ingredient.
- 2: If you'd like to infuse herbs, remove woody stems or stalks or else you'll get a woody infusion (unless that's what you want).
- 3: Fresh ingredients infuse much more quickly than dry stuff, so you have to be careful not to overdo it by leaving it too long.
- 4: Shaking the container everyday will break up the ingredients much faster.
- 5: Mint infused in rum for Mojitos doesn't really work. Gutted.
- 6: Always use top quality ingredients. A cheap spirit will leave you with a cheap infusion. Sorry.
- 7: If you're using fresh fruit or veg, use it when it's very ripe, (but not too far). This will give you nice rich flavours.
- 8: Home-infused spirits make excellent presents.
- 9: Some infusions might need a bit of sugar to even out the stronger flavours.

You'll find the recipe for our **Chilli Raspberry Martini** opposite.

So, now you've got some info, go get stuck in. How about ginger infused rum? Or even mint infused water for your ice cubes? The possibilities are boundless. If you come up with anything exciting, please let us know. We might just nick the idea and claim it for ourselves. Good luck.

Chris

P.S. The Hide accepts no responsibility if you have to drink awful concoctions that you thought would be awesome at the time.

Links

[Meantime Brewing](#)

[Cazadores Tequila](#)

[Bacardi](#)

[The Hide Bar website](#)

[Our Latest Drinks Lists](#)

[email us](#)

