

~ C R E A T I V E S P I R I T ~

Pioneering bar owner and
celebrated inventor of
bespoke drinks *T o n y*
C o n i g l i a r o presents
five superyacht cocktails that
will add a new dimension to
sundowners on the sun deck.

For Tony Conigliaro, a cocktail is so much more than a mixed drink. In his hands, it is a sophisticated work of artistry and chemistry combined. Many of his creations have their foundations in the psychology of sensory manipulation, including texture, sound and smell, but always with a view to creating drinkable drinks made with bespoke ingredients.

“Modern bartending is about crafting drinks by stepping out into the world around us, not being limited by the perceived borders of any one profession,” he says, explaining that his recipes are worked out in ways more commonly associated with the chef than the bar steward.

Conigliaro is a firm believer in the bespoke: *“You don’t have to be satisfied with products that are available on the market - you can make them yourself, to the exact specification you envisage and with the finest raw ingredients. You have to know how to triumph over flavour, manipulate it and have a command over it.”*

“Every bespoke cocktail starts with an idea,” he says, *“that leads me to an ingredient, or a couple of ingredients specially made – like the pear and matcha purée, liquorice syrup or the seaweed vodka used in these superyacht cocktails. Then I create a storyline for the drink, sketch out an idea in a kind of diorama and build it from there. It can be counter-intuitive.”*

There is science as well as art in this process. *“To make something delicious you have to understand how and why it works.”* All his drinks reflect a deep understanding of the way in which flavours are held and amplified by spirit, released and delivered to the mouth. Flavour and aroma play a dynamic role in creating a mood: *“like music or lighting,”* he says.

For Tony Conigliaro’s top five cocktails to drink aboard a superyacht, the starting point was *“super luxurious,”* with premium ingredients like champagne and truffles. *“The final drink is always deceptively simple,”* says Conigliaro, aware that guests don’t want to see behind the scenes. What they want is a perfect cocktail, original and bespoke, deftly made and tasting delicious.



*Different
flavours are
like different
actors on the
stage, playing
different roles.*

~ T O N Y ' S T O P 5
S U P E R Y A C H T C O C K T A I L S ~

1 Pre-dinner cocktail party in the Mediterranean Tony recommends: *by the sea martini* An updated and more refined version of a Dirty Martini. By The Sea uses Japanese seaweed to draw out the fresh, green qualities of the vermouth, resulting in a salty but clean minerality, reminiscent of clean sea air. 50ml Japanese seaweed vodka[♣] 10ml dry vermouth Green olive to garnish
Combine the vodka and vermouth in a cocktail tin and stir over cubed ice. Strain and pour into a chilled, small coupette and garnish with a green olive. TASTING NOTES: "The seaweed vodka adds more saltiness than you'd get from the olive alone... tastes like coming home after a long day at the beach."

2 Honeymoon cocktail, floating off a South Pacific island Tony recommends: *the blush* A delicate, refreshing champagne-based cocktail, perfect for celebrating romance. Subtle, floral flavours slowly develop as the bubbles propel them to the surface, like the blossoming of a rose bud. 25ml rose vodka 15ml rhubarb cordial[♣] 2 dashes Peychaud's Bitters 75ml champagne Grapefruit twist to garnish Combine the rose vodka, rhubarb cordial and Peychaud's Bitters over cubed ice in a cocktail tin, stir and strain into a chilled flute. Add the champagne and a grapefruit twist. TASTING NOTES: "Sweet and tangy, yet fresh and soft, with an incredible summery colour."

3 Bahamas barefoot beach celebration cocktail Tony recommends: *bahamian caipirinha* This delicious incarnation of the caipirinha combines lime, fig and liquorice in a surprising but heavenly match, and the cachaça provides the bridge for a perfect balance of sweet and savoury. 50ml cachaça 1 lime cut into 8 wedges 1 ripe fig, skinned and cut into 8 pieces 15ml liquorice syrup[♣] Fig slice to garnish Muddle all the ingredients in a cocktail tin and add crushed ice. Shake briskly and pour into a rocks glass. Garnish with a slice of fig. TASTING NOTES: "The woody hint of liquorice accentuates the dry, grassy notes of the cachaça... peppery and fresh, smooth and light."

4 Afternoon cocktail in the Aeolian Islands Tony recommends: *the strombolino* An elegant drink for a perfect seascape, evoking the flavour of summer in Sicily. By blending the ingredients, you break the Prosecco bubbles but keep the fizz, for a refreshing sherbet tang. 50ml vodka 25ml fresh lemon juice 15ml sugar syrup 60ml Prosecco 1 scoop home made lemon sorbet[♣] 1 scoop (150g) of crushed ice Lemon zest to garnish Blend all the ingredients except the lemon zest for approximately 30 seconds, until the ice chips are smooth. Pour into a large coupette and finish by using a stringer to express the oils from the lemon zest over the drink. TASTING NOTES: "Zesty, easy to drink, not too creamy. The sharpness of the lemon complements the Prosecco... the ultimate drink for a day in the sun."

5 The ultimate bespoke Burgess superyacht cocktail Tony created: *amadeus* The Amadeus cocktail – so called because it is like a symphony for your tastebuds - captures a calm, elegant, relaxed luxury. The truffle is a sophisticated, sensual flavour, entirely appropriate for the superyacht experience. 15ml truffle sherry[♣] 1 drop truffle vinegar[♣] Top up with champagne Add the truffle sherry and the drop of truffle vinegar to a champagne flute. Top up flute with champagne, stir once very gently to combine ingredients and serve. TASTING NOTES: "The truffle lengthens the sherry and develops its umami undertones, while the dryness of the champagne enhances the nutty tones - an orchestra of decadent flavour and texture."

[♣]To order bespoke ingredients, contact Zoe at The Drink Factory zoe@69colebrookerow.com
See also Tony Conigliaro's authoritative book, *Drinks*, for detailed recipes and methods.



The Drink Factory

The Drink Factory was founded in 2005 as a creative collective of like-minded bartenders and artists looking to explore drinks, aroma and flavour. A unique liquid laboratory is used to research and develop bespoke drinks for private clients and affiliated bars. The Drink Factory also provides a high-level bespoke cocktail service, catering to private clients, venues and parties. The cocktails, and their ingredients, are freshly produced to meet a specific brief, concept or theme. The Drink Factory also provides bespoke training courses. For more information contact: zoe@69colebrookerow.com