

# Chill Factor

Beat the heat with these cool cocktails, inspired by Resene paint colours.

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 RECIPES **PAMELA MCINTOSH**



## Blackberry Vanilla Gin Float

Serves 2

1 cup frozen or fresh blackberries, plus extra, to serve  
 6 tablespoons blackberry jam syrup (make as a 2:1 blackberry jam:water ratio)  
 6 scoops vanilla ice cream  
 60ml gin  
 soda water, to top up

Into each serving glass, add a few handfuls of blackberries and 3 tablespoons of blackberry jam syrup, and 3 scoops of vanilla ice cream. Pour 30ml of gin into each glass (over the top of ice cream), then top glasses with soda water. Stir gently before drinking to disperse the flavours.

Resene  
Blackberry

Background painted in Resene Blackberry paint colour.

Resene  
Chelsea  
Cucumber

## Frozen Cucumber Mojito

Makes 2

2 cups crushed ice  
60ml vodka  
15ml sugar syrup  
1 cucumber  
10 mint leaves, washed  
½ cup lime juice  
½ cup soda water

Place all ingredients into a blender and blitz well (add more soda water to make it your desired consistency). Pour evenly between two glasses. Garnish with mint and a straw.

Table and plinth painted with Resene Chelsea Cucumber paint colour.



## Mint Julep Popsicles

Makes 4-6 popsicles

2 ½ cups water  
1 cup demerara sugar  
½ cup mint leaves  
40ml bourbon

In a saucepan over low heat, add water, demerara sugar and mint leaves. Simmer for 10 minutes until sugar is dissolved. Strain liquid into a bowl and let cool. Add bourbon to the cooled sugar liquid then pour into ice block moulds. Freeze overnight.

### Tip

While it's tempting to add more bourbon, the alcohol ratio needs to be low enough so that the ice blocks still set!

Resene  
Mint Julep

Table painted with Resene Mint Julep paint colour.

Resene  
Gelato

Background and  
plinth painted with  
Resene Gelato  
paint colour.

## Spiked Berry Gelato

Makes 2-3

runny honey, to rim glass  
freeze-dried strawberries,  
finely crushed, to rim glass  
pistachios, finely crushed, to  
rim glass  
2 cups frozen strawberries  
¼ cup frozen raspberries  
¼ cup sugar  
¼ cup milk  
¼ cup cream  
¼ cup vodka

To prepare glasses, mix  
together crushed freeze-dried  
strawberries and pistachios  
and spread onto a saucer.  
Spread runny honey onto a  
separate saucer. Dip the rim  
of each serving glass into the  
runny honey followed by the  
strawberry and pistachio mix.  
Set glasses aside.

To make the drink, into  
a blender add frozen  
strawberries, frozen  
raspberries, sugar, milk,  
cream and vodka. Blend  
until smooth. Pour into  
prepared glasses.





## Honey, I'm Home

Serves 1

90ml whisky  
30ml honey simple syrup  
(see method below)  
aromatic bitters, few dashes  
orange peel, to garnish

To make honey simple syrup, add ½ cup water, ½ cup sugar and 1 tablespoon honey to a saucepan and gently heat until sugar and honey is dissolved. Set aside to cool.

Pre-prepare ice in serving glass (see Tip, or simply use a large ice cube or sphere). Add whisky, bitters and honey simple syrup to a mixing glass and stir. Pour into whisky glass and garnish with orange peel.

*Tip*  
To make this ice effect, we added water to the whisky glass and froze it on an angle overnight.

Resene  
Mānuka Honey

Table painted with Resene Mānuka Honey paint colour.



### DRINKS INSPIRED BY RESENE

Beautiful Resene paint hues with flavoursome names is what inspired the five cocktails on the previous pages. All five paint colours featured are from the latest Resene The Range Fashion Colours fandeck, and were the inspiration for the styling components and ingredients in these cocktails.

See your Resene ColorShop for expert decorating advice. ([resene.co.nz/colorshops](http://resene.co.nz/colorshops))

Colours are a representation only. Please refer to the actual paint or product sample.