

ARRACK COCKTAILS

How to Use Arrack in Cocktails

Arrack cocktails can either be reinventions of classics or completely new creations. This spirit is best paired with fruits and other light spirits, and is also a great mixer for all sorts of punch. Arrack is exported internationally and has been used in creative cocktail recipes all over Europe.

Tusker



Ingredients:

- 60ml Arrack
- 25ml lemon juice
- 2 spoonfuls of caster sugar
- 2 drops of peach bitters
- egg white

Combine all ingredients in a cocktail shaker and serve in a wide glass.

Winner of the Manchester Arrack Trail, Tusker is a creation of bartender Chris Pollard. A mix of lime, peach bitters and egg whites, this cocktail is served in a wide glass topped with a rich foam. To make this cocktail you'll need a shaker!

Aliya



In Sinhala, Aliya means Elephant. The Aliya cocktail is a classic. The main mixer in this cocktail is fresh coconut water or coconut water cubes. If you aren't into coconut water you can replace it with a classic ginger ale.

The cocktail is a 200-year-old invention. Punch? Much older. It flowed from fountains at 17th-century colonial galas; it was bought by the bowl at taverns in unincorporated New England. And, if you were lucky, it was made with Batavia Arrack—a clear, sugar- and rice-based Javanese spirit with a rough otherworldly bite.

Back in the 1600s, when the Indonesian island of Java was known as Batavia and was part of the Dutch East Indies, the exotic spirit flowed far and wide, but in recent times,

U.S. imports of Batavia Arrack were scarce. In 2007, however, in response to demand from bartenders looking to re-create historic punches, specialty spirits importer Eric Seed of Haus Alpenz stoked the U.S. supply. “Given that the product hadn’t been imported in generations, we had considerable trouble getting it classified,” says Seed, who consulted with cocktail historian and *Imbibe* contributor David Wondrich to settle on a brand, van Oosten.

Its Javanese origins pre-date the arrival of the Dutch in the islands at the start of the 17th century. “It’s one of the oldest spirits out there, but it’s effectively a new spirit for people

On its own, Indonesian Arrack is hot and astringent with a bite so strong it lingers for minutes. “It’s not the kind of thing you would consider shooting straight,” says Seed. “It’s a bit rough.” But in cocktails, it can be the perfect counter to ingredients such as citrus, spice and sugar—the stuff of colonial punches. “On its own, much like working with vanilla, if you taste it straight it doesn’t make sense as to why it’s useful,” Seed says. “But Batavia Arrack, even in simple drinks like a basic Daisy, can be extraordinary.”

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|-------------|-----------------|
| 1 part | Arrack |
| 1 part red | Torino Vermouth |
| 2 teaspoons | powdered sugar |
| 5 dashes | Classic Bitters |

Add all ingredients to a mixing glass and fill with ice. Stir and strain into a chilled rocks glass filled with fresh ice. Garnish with a large piece of orange zest or an orange wheel. We added a sugar icing on the edge of the glass.

Jakartian Peardition

By Guillermo Bravo | New York



“I use Batavia arrack like a spice,” says Guillermo Bravo, formerly of New York’s The NoMad Bar. “It succeeds greatly in small amounts if the cocktail is subtle. [And] if the cocktail has a lot of character, arrack can provide a heavier underlying palate.”

In this cocktail, it does the latter, supplying a funky foundation for pear brandy and sherry, whose warmth is complemented by spicy cinnamon syrup and tart citrus. The result takes what could be a “bright, summery” drink and transforms it into something warm and fortifying for the winter.

Ingredients:

Serving: 1

- 30 ml Batavia arrack
- 22 ml oloroso sherry, preferably Lustau
- 15 ml pear brandy
- 22 ml fresh lime juice
- 15 ml grapefruit juice
- 15 ml orgeat
- 7 ml ounce cinnamon syrup (see Note)

Directions:

1. Combine ingredients into shaker over ice.
2. Shake and strain into coupe.

Cinnamon Syrup:

1 cup sugar
1 cup water
1 50 ml piece of cinnamon bark
2 whole cloves
1/2 star anise pod

Combine sugar with water in a saucepan over low heat with cinnamon bark for 5 minutes. Let stand overnight and then strain. Store in an airtight container in the refrigerator until ready to use.

Seven Seas Swizzle

Nick Bennett, [Porchlight](#) | New York City



Porchlight's Nick Bennett's love of funky arrack is deep-seated: He first encountered it earlier in his career at a now-defunct rum bar, making the spirit permanently associated with rum in his mind. In his Seven Seas Swizzle, it plays well with bittersweet green tea syrup and bright lime, for a mashed-up riff on the Queen Park Swizzle ("One of my favourite cocktails," says Bennett) and traditional punch ingredients: spirit, citrus, sweetener, spice and tea.

Ingredients:

Serving: 1

- 60 ml arrack
- 15 ml lime juice
- 15 ml green tea-infused cane syrup (see Note)
- 1 dash orange bitters, preferably Regan's

Garnish: mint bouquet, dusting of nutmeg

Directions:

1. Build all the ingredients in the appropriate glass and add half the amount of necessary ice.
2. Swizzle until the glass is cool.
3. Top with ice and garnish with mint bouquet and dusting of nutmeg

Green Tea Cane Syrup:

60 gm loose green tea

480 gm cane sugar

240ml water

Boil the water and steep the green tea in it for 5 minutes. Strain out the tea and add the sugar to the still hot water. Stir until completely dissolved. Let cool before using.

Toddy Tapper's Punch



With a colour resembling Ceylon tea, this delightful punch is sweet and fragrant.

Ingredients:

- 120ml Arrack
- 40ml sweet red wine
- 60ml Claret wine
- 8 slices of fresh orange
- 8 dashes orange bitters
- 4 cinnamon sticks
- 20 ml tea-infused gomme syrup

Combine all ingredients in a large container and leave overnight. When ready to drink, serve with ice garnished with a slice of orange.

Everlasting Summer



From Danny Smith at Keko Moku in Manchester, England, get ready for a drink that's part mojito, part pina colada.

Ingredients:

- 50ml Arrack
- 25ml lime juice
- 10ml agave
- 50ml pineapple juice
- 8 mint leaves
- 20ml Coco Lopez

Blend all the ingredients together with ice.

Coco Moratuwa



Named after a coastal suburb of Colombo, this cocktail was created by Andrew Grey at Apotheca Bar in Manchester, England.

Ingredients:

- 5 ml Arrack
- 5 ml Velvet Falernum
- 25 ml lemon juice
- 10 ml coconut sugar syrup
- 1 bar spoonful of runny honey

Combine the lemon juice with the honey and coconut sugar syrup and stir. Once the honey is diluted, add ice cubes, the Ceylon Arrack and Velvet Falernum. Shake and strain into a lowball glass garnished with lemon and a maraschino cherry.

Ceylon Coconut Colada



A new twist on a classic created by Clinton Ghent of Revolucion de Cuba, in Manchester, England.

Ingredients:

- 50 ml Arrack
- 100 ml coconut water
- 50 ml pineapple juice
- 5 ml vanilla syrup
- 5 ml passion fruit syrup

Combine everything in a cocktail shaker, shake and pour.

Orient Espresso



Arrack's take on the espresso martini from Paul Stevans, bar manager at London's Mandarin Oriental.

Ingredients:

- 50 ml coffee-infused Arrack
- 35 ml vanilla vodka
- 5 ml Patron XO Café
- 5 cardamom syrup
- 70 ml chilled espresso

Combine all the ingredients in a shaker and dry shake first, then add ice and shake to chill. Strain into a tall martini glass and enjoy.

Hemingway in Europe

By Patrick Williams, Punch Bowl Social | Denver



Arrack “can be a good substitute for rum in classic drinks,” says Punch Bowl Social’s beverage director, Patrick Williams. The spirit is a close relative of rum agricole, but with a funkier, “malty” finish. Here, Williams contrasts those flavours with super-tart grapefruit syrup, fresh lime and maraschino liqueur for a riff on the Hemingway Daiquiri.

Ingredients:

Serving: 1

- 45 ml arrack
- 7 ml maraschino, preferably Luxardo
- 22 ml grapefruit syrup (see Note)
- 22 ml fresh lime juice

Garnish: sprig of thyme, grapefruit peel

Directions:

1. Shake all ingredients and strain into a chilled coupe.
2. Garnish with thyme and grapefruit peel.

Grapefruit Syrup:

1 grapefruit

1 cup sugar

Quarter grapefruit and squeeze juice into a bowl. Add the fruit and the juice to one cup of sugar per grapefruit. Let sit for at least 3 days, stirring the mixture each day. Strain out the fruit and stir remaining mixture. The syrup should be bitter, like you bit directly into the grapefruit.

Hello Motherf*cker

Caer Maiko Ferguson, Daijoubu | Austin, TX



At this Austin-based cocktail pop-up, founders Caer Maiko Ferguson and Sharon Yeung and a rotating cast of Asian bartenders from across the country serve up drinks highlighting their native foods and spirits. This riff on the Adios Motherfucker uses two types of Japanese gin: Roku, and jasmine green tea-infused Nikka Coffey. Combined with Indonesian arrack, shochu and a blend of Asian citrus and blue Curaçao, the drink is served over crushed ice in a Hello Kitty glass. It's a playful melding of herbal, floral and citrus flavours that don't mess around.

Ingredients:

Serving: 1

- 2 dashes salt
- 2 dashes orange bitters
- 30 gm Asian citrus blend (lemon, pomelo, mandarin, yuzu; whatever is fresh at market)
- 7 ml arrack
- 7 ml shochu, preferably St. George
- 14 ml jasmine green tea-infused Nikka Coffey Gin
- 14 ml Japanese gin, preferably Roku
- 14 ml ounce agave syrup
- 7 ml ounce blue curaçao, preferably Bols

Garnish: skewered candy bow

Directions:

1. Combine all ingredients, except the blue curaçao, in a mixing tin and shake with ice.
2. Strain into a tall Hello Kitty glass over crushed ice.
3. Top with blue curaçao.
4. Garnish with skewered candy bow.

Arrack Madu



Arrack Madu – an arrack classic that is also known as “the poor man’s margarita”. Shake or stir the following ingredients and serve in a cocktail glass:

- 50ml arrack
- 20 ml lime juice
- 20 ml of honey
- 10 ml water

Arrack Attack



- 40 ml arrack
- 10 ml grenadine
- Orange juice

Pour the arrack and the grenadine into a glass with ice. Top with orange juice and enjoy.

Arrack Caipirinha



Bali meets Brazil in a cocktail

- 50 ml arrack
- 1 lime sliced into 8 wedges
- 2 tsp. of granulated sugar
- Ice cubes

Muddle the sugar into the lime wedges in a glass. Fill the glass with ice cubes. Add the arrack and stir. This one is a great at the poolside.

Arrack and Coke



All you need is:

- 40 ml arrack
- Coca cola

Pour the arak into a glass with ice. Fill up the glass with coke. If you prefer it a bit more posh, add a slice of lemon or lime.

Arrack buck



- 50 ml arrack
- 10 ml cointreau
- 120 ml ginger ale
- Juice of $\frac{1}{4}$ lemon

Shake or stir arak, Cointreau and lemon juice. Add ginger ale and ice.

Flores Margarita



This cocktail gets its name from Flores Island, a volcanic isle in eastern Indonesia that is teeming with hibiscus flowers and the occasional komodo dragon. Lying east of Komodo Island, Flores is also abundant with rice and sugarcane, which together create the native arrack.

Ingredients:

- 40 ml Rosella-infused tequila
- 20 ml Orange-infused *arrack*
- 30 ml Lime juice
- 15 ml Pink citrus
- 15 ml Rosella syrup
- Rosella salt & pepper on the rim.

Cucumber and Ginger Cocktail



Arrack tastes a bit like a mixture of rum and tequila with subtle citrus notes. It's just the thing to perk up the palate as we face the long winter months.

Serves 1

1 long slice peeled cucumber
35 ml arrack
15 ml lime juice
6 drops turmeric bitters
Ginger beer, to top
1 big mint sprig, to garnish

Put the cucumber slice in a tumbler, and then pour in the arrack, lime juice and bitters. Add a big handful of ice, and top with ginger beer. Garnish with mint and serve.

18th Century Cocktail



Serve in Coupe glass or champagne saucer

How to make: Shake all ingredients with ice and fine strain into chilled glass.

45ml @ 40% Arrack
.75 shot of Russo Vermouth (sweet)
.75 shot apricot brandy
.75 shot lime juice (freshly squeezed)

Bermuda Triangle



Coupe glass

Garnish: dust glass with freshly grated nutmeg

How to make: Shake all ingredients with ice and fine strain into chilled glass.

1 shot of Arrack

0.5 shot Pedro Ximenez sherry

$\frac{3}{4}$ shot pineapple juice

1 teaspoon sugar syrup (rich)

1 dash Pimento bitters

Swedish Punch



As a popular cocktail ingredient from a forgotten era, is a curiosity for drinkers. Erik Ellestad, a well-known cocktail enthusiast from San Francisco, recently explored this phenomenon and offered his version of the Swedish punch:

- 750 ml Arrack
- 1.5 l light expressive rum
- 8 lemons cut into thin slices
- 750 ml of pure water
- 8 tsp loose black tea
- 2 crushed cardamom pods
- 0.9-1 kg sugar

Place lemon slices, rum and arrack in a jar of suitable size and leave for 6 hours in a dark, cool place. Steep cardamom tea in boiling water for 6 minutes, then strain. Add sugar to spiced tea, mix well and wait for cooling. Strain lemon juice and mix with tea syrup. If necessary, filter, bottle and let rest for at least one day.

Black Tea-Port Milk Punch



This recipe is adapted from Ruby Punch, a recipe that cocktail historian David Wondrich found in Jerry Thomas's *Bar-Tenders Guide* from 1862 (but can trace back even further) and which he describes as "a plush and seductive punch that practically drinks itself". He's not wrong. It features a seriously tasty combination of black tea, ruby port, lemon, and a funky rum-esque liquor called Batavia Arrack. In its original form (not clarified with milk) the tannins from the black tea and port provide grip and add texture, not to mention deep, inky colour. After clarifying with milk the result is full bodied, but silky smooth with a rosé-like color and fruitiness. This is my personal favourite milk punch recipe.

Cook's Note: We've tested this recipe using both gram measurements and traditional U.S. volume and weight measurements, so you get to pick the one that works best for you.

Ingredients (grams):

- 227 ml whole milk
- 454 ml brewed black tea
- 145 ml Arrack
- 145 ml ruby port
- 85 gm sugar
- 76 ml lemon juice

Directions

1. Place milk in 8-cup liquid measuring cup or large pitcher; set aside. In 4-cup liquid measuring cup or large bowl, whisk tea, Batavia Arrack, port, sugar, and lemon juice until sugar dissolves.
2. Pour tea mixture into milk. Gently stir curds with small spoon. Let sit for at least 30 minutes or cover and refrigerate for up to 24 hours.
3. Line fine-mesh strainer with coffee filter and set over large measuring cup or bowl. Gently pour tea-milk mixture into coffee filter and let drain. Drain strained punch mixture through curds in coffee filter one more time. Discard curds and coffee filter. Transfer clarified punch to lidded glass container and refrigerate until ready to serve. To serve, pour 56 to 85 grams chilled punch into small glass.