

Visit Sweden

Serves 7 drinks

Autumn drink

Emil Åreng – Northern Sweden

Method

Heat rowan berries, lingonberries, juniper berries/blueberries and crush them together with water and sugar. Strain the berries and pour into a glass. Top with alcohol-free sparkling wine or seltzer. Add gin (optional) and garnish with rowan berries.

Ingredients:

A handful of rowan berries (rönnbär)
A handful of lingonberries (lingon)
A handful of juniper berries (enbär) or blueberries (blåbär)
100 ml of seltzer or alcohol-free sparkling wine
500 g of sugar
1 litre of water

Garnish:

Rowan berries

Glass:

Whisky glass or guksi

Alcohol to add if you wish:

50 ml gin

Tools:

Strainer
Jigger

Autumn drink

Bar Bruno – West Sweden

Method

Muddle blackberries, juniper berries and pine needles in a shaker. Add ice and shake. Strain and pour into a glass filled with ice, add red vermouth (optional). Top off with tonic water and garnish with blackberries.

Ingredients:

10 juniper berries (enbär)
10 blackberries (björnbär)
A handful of pine needles (tallbarr)
50 ml of tonic water
Ice

Garnish:

Blackberries

Glass:

Old fashioned glass

Alcohol to add if you wish:

50 ml red Vermouth,
preferably from Spriteriet

Tools:

Muddler
Shaker
Jigger

Autumn drink

Rebecka Lithander – Southern Sweden

Ingredients:

A couple of sloe berries

(slånbär)

40 ml of sloe berry juice

A few sprigs of meadowsweet

(älggräs)

2 wild apples (vildäpple)

80 ml of apple juice

(äppelmust)

20 ml of syrup*

Ice

* Recipe Syrup 330 ml

Ingredients: 300 ml sugar & 300 ml water

Method: Add sugar and water to a small pan/pot over medium heat. Stir until sugar is dissolved. Let cool, pour into a glass jar and seal tightly with a lid. The syrup will keep, refrigerated, for about one month.

Method

Cut up the wild apples into small pieces. Pour apple juice, sloe berry juice, syrup, meadowsweet, sloe berries and some pieces of apple into a shaker and muddle thoroughly. Add ice, apple brandy (optional) and shake well. Taste and add more syrup if you prefer. Strain and pour into a glass. Garnish with meadowsweet and thinly sliced apples.

Garnish:

Meadowsweet and apple

Glass:

Coupette

Alcohol to add if you wish:

80 ml apple brandy or calvados, preferably Österlen VSOP

First Batch Apple brandy from Skånska Spritfabriken

Tools:

Shaker

Strainer

Muddler

Bar spoon

Jigger

Autumn drink

Bar Tjoget – East Sweden

Method

The juice:

Rinse the berries. Place them into a pot with water. Boil slowly until the berries turn into a liquid and have a strong taste. Strain. Add honey and stir. Store the juice in a cool bottle.

The drink:

Pour the finished juice and gin (optional) into a glass and add ice. Stir until cold. Alternatively: Heat on the stove for a hot drink. Serve in a coffee cup.

Ingredients:

100 of ml of juice

Ice

Ingredients juice:

1 litre of water

100 g of lingonberries

100 g of blueberries

100 g of rowan berries (rönnbär)

200 g of locally sourced honey

Glass:

Highball glass or coffee cup

Alcohol to add if you wish:

50 ml of gin, preferably

Stockholms Bränneri Dry Gin

Tools:

Strainer

Jigger

Bar spoon