

Spring drink

# Emil Åreng – Northern Sweden

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## Method

Warm water and citric acid. Add birch and nettles leaves (use gloves). Heat everything together with the sugar. Strain the mixture and pour into a cup with ice. Add gin (optional) and seltzer or soda.

## Ingredients:

20 nettles leaves (nässelblad)  
50 birch leaves (björklöv)  
30 g of citric acid (citronsyra)  
200 g of sugar  
500 ml of water  
Seltzer or soda  
Ice

## Garnish:

Blueberry leaves

## Glass:

Guksi or cup

## Alcohol to add if you wish:

50 ml gin

## Tools:

Gloves  
Strainer  
Jigger

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# Bar Bruno – West Sweden

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## Ingredients:

50 ml of rhubarb syrup  
(rabarber-sockerlag)  
A handful of wood sorrel  
(harsyra)  
30 ml of lemon juice  
40 ml of seltzer  
Ice

## Method

### Rhubarb-syrup:

Muddle 1 part of the rhubarb in a pot. Boil together with 1/2-part water and 1 part sugar. Strain.

### Drink:

Muddle the wood sorrel in the highball glass. Add the rhubarb syrup and the lemon juice. Fill the glass with crushed ice and aquavit (optional), top with seltzer and stir. Garnish with wood sorrel or edible flowers.

## Garnish:

Wood sorrel or edible flowers

## Glass:

Highball glass

## Alcohol to add if you wish:

50 ml aquavit,  
preferably O.P. Anderson

## Tools:

Strainer  
Muddler  
Jigger

Spring drink

# Rebecka Lithander – Southern Sweden

## Ingredients:

A couple of juniper berries  
(enbär)  
40 ml of spruce juice  
or spruce only (gran)  
A handful of rhubarb (rabarber)  
40 ml of syrup\*  
80 ml of apple juice  
(äppelmust),  
preferably “Verjus” from  
Tosterups Castle  
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 the rhubarb into small pieces  
and cut two longer thin sticks.  
Pour syrup, rhubarb, apple juice  
and spruce juice or spruce, into  
a shaker and muddle thoroughly.  
Add ice, gin (optional) and shake  
well. Taste and add more syrup  
if you prefer. Strain and pour into  
a glass. Garnish with juniper  
berries and put the rhubarb sticks  
on top of the glass.

## Garnish:

Juniper berries and  
rhubarb sticks

## Glass:

Coupette

## Alcohol to add if you wish:

80 ml gin, preferably Spirit of  
Hven Distillery

## Tools:

Shaker  
Strainer  
Muddler  
Bar spoon  
Jigger

Spring drink

# Bar Tjoget – East Sweden

## Method

Muddle the sorrel leaves, cucumber and sugar snaps in a shaker. Add syrup, verjus, a lot of ice and shake hard. Use a strainer, then fine strainer (optional) and pour into a highball glass. Add ice, aquavit (optional) and finish off with tonic water. Garnish with a slice of cucumber or a sugar snap pea.

## Ingredients:

15-20 sorrel leaves (ängssyra)  
2 slices of cucumber  
2 sugar snap peas  
40 ml of verjus (sour juice made of unripe grapes)  
40 ml of syrup\*  
100 ml of tonic water  
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.

## Garnish:

Cucumber slices or sugar snap peas

## Glass:

Highball glass

## Alcohol to add if you wish:

50 ml aquavit, preferably O.P. Anderson

## Tools:

Shaker  
Strainer  
Fine strainer (optional)  
Jigger  
Muddler