

Summer drink

Emil Åreng – Northern Sweden

Method

Heat water, sugar, lemon juice, birch leaves and spruce shoots. Bring to a boil. Strain the mixture and pour into a highball glass. Add aquavit (optional). Can be served hot or cold on ice.

Ingredients:

A handful of young green birch leaves (musöron)
A handful of spruce shoots (granskott)
100 ml of lemon juice
600 ml of water
250 g of sugar
Ice (optional)

Garnish:

Young green birch leaves

Glass:

Highball glass

Alcohol to add if you wish:

50 ml aquavit

Tools:

Strainer
Jigger

Summer drink

Emil Åreng – Northern Sweden

Method

Heat the meadowsweet in a decent amount of syrup. Leave to simmer for 5 minutes and strain. Add wood sorrel, lemon juice, water and ice and shake for approximately 10 seconds. Add gin (optional). Pour into a whisky glass.

Ingredients:

A handful of wood sorrel (harsyra)
A handful of meadowsweet
(älgört)
30 ml of lemon juice
50 ml of spring water (källvatten)
Ice or 1 big ice cube
Syrup*

*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.

Glass:

Whisky glass

Alcohol to add if you wish:

50 ml gin

Tools:

Strainer

Jigger

Summer drink

Bar Bruno – West Sweden

Ingredients:

40 ml of meadowsweet syrup
(älgörts-sockerlag)
10 wild strawberries
1 dandelion flower (maskros)
40 ml of lemon juice
Ice

Method

Meadowsweet syrup:

Boil 1/2-part meadowsweet, 1 part sugar, 1 part water. Strain.

Drink:

Muddle the strawberries together with the dandelion flower in a shaker. Add meadowsweet syrup, lemon juice, ice, gin (optional) and shake. Strain and pour into a glass. Garnish with meadowsweet.

Garnish:

Meadowsweet (älgört)

Glass:

Couquette

Alcohol to add if you wish:

50 ml gin, preferably
Stockholms Bränneri Dry Gin

Tools:

Strainer
Muddler
Jigger

Summer drink

Rebecka Lithander – Southern Sweden

Method

Peel the sugar snaps and put them in the shaker together with apple juice, sorrel and some of the syrup. Muddle and add ice and vodka (optional). Shake well, taste and add more syrup if you prefer. Strain and pour into a glass. Garnish with cucumber and rosemary.

Ingredients:

A handful of fresh sugar
snap peas
1 tsp of rosemary
A handful of wild sorrel or sorrel
(harsyra eller ängsyra)
40 ml of syrup*
A few slices of cucumber
100 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.

Garnish:

Cucumber and rosemary

Glass:

Coupette

Alcohol to add if you wish:

80 ml vodka, preferably
Signature 34 Vodka from
Purity Distillery

Tools:

Shaker
Strainer
Muddler
Bar spoon
Jigger

Summer drink

Bar Tjoget – East Sweden

Ingredients:

40 ml of bitter summer syrup

80 ml of seltzer

Ice

For the bitter summer syrup:

1 litre of water

A handful of lilac flowers* (syren)

200 g of raspberries

100 g of cherries

1 kilo of sugar

*Alternative flowers: dandelion (maskros), daisy (tusensköna), elderflower (fläder), rose (ros) or viola (viol).

Method

The bitter summer syrup:

Rinse berries and flowers. Place into a pot with water and simmer. Mash the berries in the pot and boil until the berries turn into a liquid and have a strong taste. Strain and measure the right amount of juice and pour into the pot. Add the same amount of sugar and water. Stir until the sugar has dissolved.

The drink:

Pour the syrup into a glass and fill the glass with ice. Add Rosé vermouth (optional). Top it off with seltzer and garnish with a flower or a pine branch.

Garnish:

Optional flower or pine branch

Glass:

Lowball glass

Alcohol to add if you wish:

40 ml rosé vermouth,
preferably Spriteriet

Tools:

Strainer

Muddler

Jigger

Bar spoon