



## Rosétini

by **Mixologist Estephany Gomez Henao**  
of **Olivia Mediterranean Restaurant**

→ “Keep it fresh,” Estephany Gomez Henao says through a smile as she makes a Rosétini behind the bar. “That’s important.” It’s the secret to the cocktail list at *Olivia*. The cocktails are inspired by the classics, each with a refreshing twist to keep cool in the open-air restaurant on Wilhelminastraat in Oranjestad.

Gomez Henao and the other mixologists at *Olivia* keep things fresh behind the bar by making the cocktail and mocktail mixes daily in-house: cucumber juice, ginger beer, infused syrups, iced teas flavored with aromatics, limoncello, orangeccello and other ingredients reminiscent of a breezy trip to the Mediterranean.

“We chose to feature rosé wine in a cocktail because it’s the most appreciated wine at aperitif time,” Gomez Henao says as she pours the Rosétini into a dainty coupe to show off the fluffy ring of aquafaba foam. The flavor of rosé is light yet complex, and pairs well with rose, raspberry and grapefruit flavors. The Rosétini plays off the lightness of the rosé by balancing the taste with the bitterness of grapefruit juice, the freshness of home-made ginger syrup and the sweetness of lychee liqueur. ●





### Rosétini

MAKES 1 COCKTAIL

#### → Ingredients

- 1 oz Tanqueray London Dry Gin
- ½ oz lychee liqueur
- 1 oz rosé wine
- 1 ½ oz grapefruit juice
- ½ oz ginger simple syrup
- 1 oz aquafaba

#### → Instructions

1. Add the Tanqueray London Dry Gin, lychee liqueur, rosé wine, grapefruit juice, ginger simple syrup and aquafaba to a cocktail shaker. Add ice and shake the cocktail.
2. Strain the cocktail into a coupe or martini glass to serve.

### Ginger Simple Syrup

#### → Ingredients

- 1 cup sugar
- 1 cup water
- ½ cup ginger, peeled and chopped

#### → Instructions

1. Add the sugar and water to a saucepan over medium heat. Bring to a boil, stirring, until the sugar has dissolved.
2. Remove from the heat and add the ginger. Let the mixture steep, covered, for 20 to 30 minutes.
3. Pour the ginger-infused liquid through a strainer into a clean container. The liquid should be free of solids. Set the mixture aside to cool. The ginger simple syrup will keep for up to two weeks tightly sealed and refrigerated.