



## Banana-Miso Sour Cocktail

by Beverage Art Consultant Tao Zafi  
of *Deia Beach Restaurant & Beachclub*

→ There's no question in Dominic Seale's mind that *Deia Beach* has the best cocktails on the island. "Period," he says with absolute certainty. It's an audacious statement, but as the owner of *Deia Beach* and the popular West Coast nightclub, *Red Door Lounge*, Seale knows cocktails.

When Seale opened *Red Door Lounge*, he says the majority of bars and restaurants in Barbados were blending cocktails. "It's almost unthinkable now," says Seale. "But even five-star restaurants were blending cocktails." One restaurant, however, was operating at a different level behind the bar. That restaurant was *The Cliff*—a world-renowned restaurant on the West Coast. "They were the only ones doing proper cocktails," Seale remembers. Seale wanted to serve cocktails of the same calibre as those served at *The Cliff*, so he sought the expertise of the bar manager at the time. Together, they created a cocktail menu for *Red Door Lounge*.

"I always think about improving things incrementally by bringing in experts," says Seale. When it came time to create a selection of craft cocktails for *Deia Beach*, Seale again looked to the expertise of another well-established mixologist. He reached out to Tao Zafi, season one finalist on Netflix's 'Drink Masters'. The Banana-Miso Sour is one of Zafi's creations—and one of the best sellers—on the cocktail list at *Deia Beach*. His other creations on the menu include a Mushroom Piña Colada: Mount Gay Silver, colada mix and dashi syrup that lends the umami taste of traditional stocks in Japanese cuisine. And a Cacao Daiquiri: cacao fat-washed rum, cacao syrup and cacao sour. "I actually try to go find the best restaurants and bars," says Seale. "I try to find a cocktail that compares to ours." He hasn't found one yet. ●



## Banana-Miso Sour

MAKES 1 COCKTAIL

### → Ingredients

- 1 oz aquafaba
- ½ oz miso-sesame syrup
- ½ oz banana liqueur
- 1 oz lime juice
- 1 oz Monkey Shoulder Blended Malt Scotch Whisky
- 1 oz Mount Gay Eclipse
- Shichimi togarashi
- Lime zest

### → Instructions

1. Combine aquafaba, miso-sesame syrup, banana liqueur, lime juice, scotch whisky and rum in a cocktail shaker.
2. Add ice and shake the cocktail.
3. Pour into a large coupe. Zest fresh lime and sprinkle a dash of Shichimi togarashi (a citrusy, savoury Japanese seven-spice blend) on top of the cocktail to garnish.

### Tips

Try placing a clean piece of paper a few inches above your cocktail, covering half of the coupe's diameter, to create a precise line of garnish across the top of the cocktail. Sprinkle Shichimi togarashi with the piece of paper in place and enjoy an elevated Banana-Miso Sour.