

# 10 easy to make Coole cocktails

Perfect for sharing this summer



#Howdoyoudrinkyours

**COOLE SWAN**



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# The Perfect Pour

**Coole Swan is an unruly re-creation of a classic Irish product, a perfect blend of whiskey, chocolate and cream.**

On the 231<sup>st</sup> attempt, the recipe was perfected. Smooth, soft Irish whiskey, silky Belgian white chocolate and fresh cream combine to create Coole Swan.

We love ours neat, or over ice, but always chilled.

We're also partial to it in a cocktail and so we're sharing some of our favourites that are perfect for summer. Whether you drink Coole Swan just as it is or make it into a delicious cocktail we hope you love it as much as we do.

**Sláinte Mhaith**





# Cool Lemon Frappe

Created for us by the amazing Rewfus (@The43Club), this is light, refreshing and incredibly moreish with tropical notes of passionfruit and citrus.

## Glassware

Highball glass

## Ingredients

- 65ml Coole Swan
- 25ml Luxardo limoncello
- 8 drops passionfruit flavour drops
- 75ml soda water

## Garnish

Lemon twist

## Method

1. Fill your shaker halfway with ice cubes followed by Coole Swan, passionfruit drops and limoncello
2. Shake hard to attain the best foam
3. Fill your highball glass with ice cubes
4. Strain the mix into your glass slowly while, with the other hand, filling the same glass with soda water
5. Garnish and serve







# Rhubarb Coole

Developed for us by our friend, the wonderful Andy Clarke (@TVsAndyClarke), the Rhubarb Coole mixes the subtlety of rhubarb with ginger notes to create an elegantly summery cocktail that's simply delicious.

## Glassware

Coupe glass

## Ingredients (for two)

- 100ml Coole Swan
- 50ml rhubarb vodka or gin
- 30ml ginger syrup

## Garnish

A pinch of ground ginger and 2 sprigs of thyme or frozen rhubarb twirls

## Method

1. Put all liquid ingredients in the shaker along with the ice cubes and shake for about 20 seconds until the shaker feels extremely cold to the touch
2. Rub the thyme around the rim of the glass and strain cocktail into the glasses
3. Sprinkle a pinch of ground ginger over each drink and lay the thyme on top or, if using the rhubarb twirls, hang them from the edge of the glass



# Strawberry Swan

Strawberries and dark chocolate, a classic combination... now enjoy them in the Strawberry Swan cocktail, a stunning creation by David (@SpeakEasierUK). We salute you, David.

## Glassware

Coupe glass

## Ingredients

- 45ml Coole Swan
- 20ml strawberry liqueur
- 30ml Irish whiskey
- 3 dashes of chocolate bitters

## Method

1. Put all ingredients into a shaker
2. Add ice and shake into life
3. Strain into a coupe glass
4. Serve and enjoy!





# Swan Shake

This cocktail is Cameron's (@TheMindfulMixologist) favourite creation of the year. 'Silky and creamy, yet elegant and punchy.' is how he describes this simple to make blend of Coole Swan, tequila, and espresso.

Rude not to.

## Glassware

Coupe glass

## Ingredients

- 30ml chilled Coole Swan
- 50ml blanco tequila
- 20ml strong espresso

## Garnish

Coffee beans and rose petals

## Method

1. Add all ingredients into a shaker with plenty of ice
2. Shake and strain into a chilled coupe
3. Garnish with a large ice cube, a grating of coffee, and 2 rose petals



# Coole Gin Spritz

Developed for us by the wonderful Rewfus (@The43Club), our Coole Gin Spritz is a beautifully balanced drink with equal notes of Coole Swan, lavender and gin; edgy and eccentric. This drink is super light and refreshing, perfect for a summer's day.

## Glassware

Large wine glass

## Ingredients

- 25ml Coole Swan
- 15ml gin
- 15ml lavender syrup
- 100ml soda water
- Dash dandelion & burdock bitters (optional)

## Garnish

Dehydrated orange moons, lavender sprig or fresh basil sprig

## Method

1. Fill a wine glass half-way with cubed ice
2. Pour in all the ingredients, stir for around 10 seconds making sure you blend all the ingredients together
3. Top with more cubed ice
4. Garnish and serve







# Pistachio White Russian

Emily (@GobbleAndSipUK) is the queen of reinvention, her Pistachio White Russian is no exception. Creamy Coole Swan, dark espresso liqueur and pistachio take this 1940s classic to another level.

## Glassware

Rocks glass

## Ingredients

- 50ml vanilla vodka
- 25ml espresso or coffee liqueur
- 20ml pistachio syrup (homemade with pistachio, sugar and water)

## Garnish

Top up with Coole Swan

## Method

1. Build all ingredients in a rocks glass over ice
2. Stir and serve



# Cooler Chai Old Fashioned

A delicious recreation of a classic - the perfect balance of spices from the chai vodka and creaminess from the Coole Swan. We thank Danny (@Danny\_McManial) for his pure genius.

## Glassware

Rocks glass

## Ingredients

- 250ml vodka
- 1tsp chai
- 50ml Coole Swan
- 20ml chai-infused vodka
- 10ml Amaro Montenegro

## Garnish

Cinnamon

## Method

1. Add the chai to the vodka and let it infuse for one hour
2. Add the Coole Swan, chai-infused vodka and Amaro Montenegro to a rocks glass over ice
3. Stir and garnish with cinnamon
4. Serve and enjoy!





# Eat the Peach

The peach trees are in blossom, the sun is warming up – let's get this party started. Developed by Rewfus and Kian (@The43Club), light, refreshing slightly sparkling peaches and cream; a little bit naughty and a lot of nice.

## Glassware

Rocks glass

## Ingredients

- 25ml Coole Swan
- 50ml Archers peach schnapps
- 75ml soda water

## Garnish

Rose petals with a blueberry in between

## Method

1. Fill your rocks glass with ice to chill
2. Pour the Coole Swan and peach schnapps into an ice-filled shaker
3. Shake for 10 seconds and strain into the rocks glass over ice
4. Fill with soda water, and if you wish, top with crushed ice
5. Garnish and serve!



# The Divine Swan

This is the perfect trinity of flavours in a glass with a surprise visit from the king of herbs, basil. This cocktail, developed by Rewfus and Kian (@The43Club), really hits the savoury notes. A good drink should take you on a flavour journey and this certainly does.

## Glassware

Rocks glass

## Ingredients

- 50ml Coole Swan
- 50ml coconut water
- 4 basil leaves

## Garnish

Sprig of basil

## Method

1. Simply take 3 of the basil leaves, remove the stalks, tear them once and 'clap' them between your hands. Then drop them into a rocks glass
2. Take the 4th basil leaf and wipe it around the rim of the glass and discard
3. Pour the Coole Swan and coconut water into the glass and stir well
4. Fill with large ice cubes and stir well again
5. Leave for 2 minutes and garnish with a sprig of basil





# The Coole Colada

Some say that the Pina Colada was invented by a Puerto Rican pirate, others that it was Monchito, a bartender at the Caribe Hilton Hotel. Here at Coole Swan we bow down to Rewfus and Kian (@The43Club) who created our twist on this classic – an absolute triumph.

## Glassware

Coupe glass

## Ingredients

- 40ml Coole Swan
- 20ml coconut rum
- 20ml pineapple vodka
- 15ml coconut water

## Garnish

Toasted coconut flakes, a pineapple leaf or an edible flower

## Method

1. Pour the four ingredients into a mixing glass, or a shaker if you really fancy getting caught in the rain
2. Add at least two large cubes of ice
3. Stir or shake for a minute then pour into a coupe glass
4. Add a garnish of your choice, we love toasted coconut flakes, a pineapple leaf or an edible flower if you're feeling fancy



# Summer Nights

Cooler Swan, Grand Marnier and chocolate hit the high notes in this little piece of heaven in a glass.

## Glassware

Rocks glass

## Ingredients

- 45ml Cooler Swan
- 25ml Grand Marnier

## Garnish

Orange peel twist and  
grated 70%+ cocoa  
chocolate

## Method

1. Fill your cocktail shaker with ice
2. Add the Cooler Swan and Grand Marnier
3. Shake until it feels cold (we love that bit)
4. Strain into a rocks glass filled with ice
5. Garnish with the orange peel twist and grated chocolate





# Top tips for summer cocktail making from Rewfus at The 43 Club



## Cocktail Kit

Don't panic about not having the right cocktail equipment. Simply use what you already have in your house. Your cocktail shaker is a jam jar or Nutribullet with lids; your jigger can be an egg cup, a shot glass or a cooking measurer; your kitchen sieve is perfect to pour and leave the ice behind. The most important thing is to have some fun with it.

## Less is more

Don't worry about buying every bottle under the sun to stock up your drinks cabinet. You can make lots of different cocktails with just four quality base spirits. As a starter for ten, choose a gin, rum, tequila and Coole Swan for your Irish cream.

## Quality

Make sure your base spirit is top quality and the right one for the flavours you have chosen. But don't mask it with unnecessary ingredients; celebrate its flavour and keep it clean.

## Something new

You don't have to stick to the same classic cocktail recipes you've had in the past. Today's cocktail lover is more inclined to try something new. Milk punches, alcoholic cocktail frappes, White Russians (lighter and less heavy than a Black Russian) and Espresso Martinis are a good place to start and are on trend this summer.

## Twist it up

If you love a classic cocktail but want to keep it fresh, twist it up with a different spirit, flavour or garnish. For example, if your favourite tippie is a margarita, try a mezcal (smoky) version, using chilli, basil and different herbs. Pina Colada your favourite summer cocktail? Modernise a classic with a mix of Coole Swan, coconut rum, pineapple vodka and coconut water for a Coole Colada.

## Less of the sweet stuff

Instead of relying on spirits and ingredients that are heavy on sugar and artificial flavours, look for more natural and higher quality ways to make your drink. Coole Swan contains Belgian chocolate and Irish whiskey and makes an excellent base spirit. If you want to make your cocktail more savoury, simply add basil and coconut water.

## Have fun

Cocktails are meant to be fun, not serious highly technical creations that we are too scared to try and make at home. So whatever spirits, mixers and ingredients you have in your collection, keep it simple and have fun experimenting.





# Garnish your Rhubarb Coole like a pro with Andy's rhubarb curls

1. You will need two rhubarb sticks, a vegetable peeler and a chopstick or metal straw.
2. Holding the vegetable peeler at that top of the stick of rhubarb, shave a thin ribbon of rhubarb from the stick lengthways by pulling the peeler gently down the side of the rhubarb.
3. This ribbon should be approximately 1mm deep, 24cm in length and be the entire width of the stick of rhubarb.
4. Lay the ribbon on a chopping board and cut into two pieces (each being approximately 12cm in length).
5. Wind the ribbons around a chopstick or a metal straw, creating a rhubarb ringlet. Lay on a plate or tray and put them in the freezer for 15 minutes to become rigid.





# Whiskey Chocolate Cream

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## Get yourself a bottle, or two...

Cooler Swan is available in a number of retailers across the globe. **Click here** to find Cooler Swan near you.

Enjoy responsibly