

HAWKE'S BAY

THE apple PRESS®

NEW ZEALAND



Cocktails & Mocktails

Hi there. We're The Apple Press and we come from Hawke's Bay, New Zealand. Our purpose is to share the pleasure of drinking a Hawke's Bay apple with the world.

Our apples are given the 5-star treatment, hand-picked at their peak ripeness, cold pressed just once, then bottled delicious for you. We press from individual varieties like JAZZ™, Braeburn and Royal Gala because we reckon, just like wine, every apple has its own taste characteristics.

The world's best apple juice, from the world's best apples – this is apple juice unlike you've ever tasted before. We've crafted a range of delicious cocktail and mocktail recipes for each specific variety of The Apple Press juice.

We hope you enjoy.





Feijoa Margarita

with The Apple Press
Royal Gala Apple &
New Zealand Feijoa Juice



- 30ml Jose Cuervo Tequila
- 15ml Triple Sec/Cointreau
- 15ml Lime Juice
- 1 teaspoon white sugar
- 45ml The Apple Press Royal Gala & Feijoa Juice

Put all ingredients into a shaker, add ice, shake and strain over ice into rocks glass. Half salt rim. Zest of lime mixed through salt mix – for glass rim. Optional.

Glass: Tumbler/Rocks



Big Appleberry

with The Apple Press
Pink Lady Apple Juice



-
- 30ml Brandy/Cognac
 - 10ml Stones Green Ginger wine
 - 3 boysenberries (Frozen)
 - 1cm square fresh ginger
 - 5ml Lime Juice
 - 45ml The Apple Press Pink Lady Apple Juice

Put all ingredients into a shaker, add ice, shake and strain over ice into highball glass.

Glass: Highball



Envious Pash

with The Apple Press
Envy Apple Juice



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- 30ml Gin
 - 15ml Crème de Peche Liqueur
 - 15ml Passionfruit Pulp
 - 30ml The Apple Press Envy Apple Juice

Put all ingredients into a shaker, add ice, shake and strain over ice into a Highball glass.

Glass: Highball



Ginger Jazz

with The Apple Press Jazz Apple Juice



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- 3 lime wedges
 - 60ml The Apple Press Jazz Apple Juice
 - 8-10 mint leaves
 - 5ml Monin Vanilla
 - Ginger Beer

Add all ingredients into jar except ginger beer, muddle then add cubed ice. Stir. Top with ginger beer.

Glass: Highball



Elderflower Collins

with The Apple Press
Royal Gala Apple Juice



- 60ml Gin
- 60ml The Apple Press Royal Gala Apple Juice
- 10ml lemon juice
- 10ml elderflower syrup
- 1 teaspoon white sugar
- Cucumber to garnish

Mix sugar and lemon juice together until granules half dissolved. Add all ingredients to a cocktail shaker and mix well. Serve over ice and garnish with cucumber.

Glass: Highball



Whiskey Maple

with The Apple Press
Royal Gala Apple Juice



Cinnamon Infused Royal Gala Juice

- 350ml The Apple Press Royal Gala Apple Juice
- 2 cinnamon sticks

Cocktail

- 200ml Whiskey
- 4 teaspoons of lemon juice
- 4-6 teaspoons of pure maple syrup (to taste)
- 1 cup of infused The Apple Press Royal Gala juice
- Apple peel
- Ice (we used Royal Gala juice to make our ice cubes)

Put 2 cinnamon sticks into you bottle of Royal Gala juice to infuse over night. Fill glasses and shaker with ice. Add whiskey, lemon, maple syrup and infused Royal Gala juice and shake well. Tuck apple peel in glass and strain cocktail into glass. Garnish with oven dried lemon.

Glass: Highball



Braeburn Spiced Rum

with The Apple Press
Braeburn Apple Juice



Spiced Braeburn Juice

- 800ml The Apple Press Braeburn Apple Juice
- 3 cinnamon sticks
- 3 star anise

Cocktail

- ½ cup of spiced The Apple Press Braeburn Apple Juice
- 45ml spiced rum (we used Sailor Jerry)
- ½ cup Stones Ginger Wine
- 2-3 drops of lemon bitters

Spiced Braeburn Juice – place cinnamon and star anise directly into 800ml bottle and infuse overnight. Measure all liquids into cocktail shaker and give a good mix. Pour over ice and pop a cinnamon stick and star anise into glass to finish.

Glass: Tumbler/Rocks



Pear & Pomegranate Punch

with The Apple Press Braeburn Apple & Hawke's Bay Pear Juice



- 800ml The Apple Press Braeburn Apple & Pear Juice
- 500ml sparkling water
- 200ml Six Barrel Soda Co – Cherry & Pomegranate syrup
- 1 Granny Smith cut up
- 1 The Apple Press Braeburn Apple cut up
- 1 Pear cut up
- 1 Pomegranate (1 cup of seeds approximately)

Cut fruit into various shapes and sizes and place into punch bowl. Add Juice and syrup to bowl – mix well and top up with sparkling water.

Glass: Tumbler/Rocks



Lime, Honey, Ginger Vodka

with The Apple Press Royal Gala Apple, Lime, Ginger & Manuka Honey Juice



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- 150ml The Apple Press Royal Gala Apple, Lime, Ginger & Manuka Honey Juice
 - 30ml Vodka
 - 3 ice cubes
 - 50ml soda water to top up glass

Place Juice, vodka and ice into shaker, mix well, pour into glass over ice then top up with soda water.

Glass: Tumbler/Rocks



Orange Ice Tea

with The Apple Press Braeburn Apple & Valencia Orange Juice



- 350ml The Apple Press Braeburn Apple & Valencia Orange juice
- 1 cup hot water
- 1 black tea bag
- 6 ice cubes
- Orange rind to serve

Steep tea bag in hot water for 3 minutes then allow to cool before making ice tea. Mix tea & juice in a jug and pour over ice. Garnish with orange rind.

Glass: Tumbler/Rocks



Beetroot Bloody Mary

with The Apple Press
Braeburn Apple &
Canterbury Beetroot Juice



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- 350ml The Apple Press Beetroot & Braeburn Apple Juice
 - 100ml vodka or tequila
 - ¼ cup balsamic glaze
 - Worcestershire sauce to taste
 - Tabasco sauce to taste
 - 1 teaspoon celery salt
 - Juice of 1 lemon
 - To serve garnish with a celery stick or cucumber & ice

In a jug, mix all ingredients. Load 4 glasses with ice cubes and pour bloody mary mix over. Garnish with celery and a sprinkle of celery salt to finish.

Glass: Highball

Award winning juice.





0800 LOVE APPLES

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