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Marc Cuspinera, 41º, Barcelona

Marc Cuspinera was head chef at el Bulli, Ferran Adrià's restaurant, and then moved to work in el Bulli's Barcelona studio. He is helping to set up Adrià's new cocktail bar in Barcelona, 41º (also a tapas bar), due to open in January. "This cocktail is defined by its harmonised fruity notes," he says. "The acidity of the lime is balanced out by the sweetness of the liqueurs. A small spoonful of egg white helps the mixture to amalgamate, making it light. We finish it with our Cacao Angostura, vaporised over the surface."

Japanese Slipper

serves 1

30ml Midori (melon liqueur)

30ml Cointreau (bitter orange liqueur)

30ml freshly squeezed lime juice

optional: one barspoon of egg white

Shake all ingredients over ice and strain into a glass.

www.ticketsbar.es

<http://www.ft.com/intl/cms/s/2/e73395f6-08a0-11e0-b981-00144feabdc0.html#axzz1e4Q0IwqB>

