

easyJet

A MAGAZINE FOR THE GET-UP-AND-GO GENERATION

# TRAVELLER

JULY 2019



## LOVE ISLANDS

WE'VE GOT A BIG CRUSH ON THE BALEARICS



FANCY A COCKTAIL? TRY THESE CREATIONS FROM THE BALEARICS' BEST BARTENDERS. SHAKEN, STIRRED OR FLOWER-STREWN, THEY'RE THE DRINKS OF THE SUMMER

PHOTOGRAPHS ILKA & FRANZ

**You've been**  
**served**

# The wild wasabi one

**M**artinis aren't just for secret agents. This Raspberry and Wasabi version is still shaken, not stirred, and very much full of gin, but at Fera, Majorca's hottest new Asian-fusion drinking establishment (and restaurant), bartender Alessio Didier has lightened things up with smooth sake, subtly boozy raspberry liqueur and a wasabi kick at the end. Hot on the heels of the 'liquid cuisine' trend, you should sip this foodie aperitif before dinner or pair it with a side of sushi. Much better than stale peanuts, no? >

## Raspberry and Wasabi Martini

Pour the below into a cocktail shaker:

- 50ml sake
- 30ml Bareksten Gin
- 40ml frambuesa
- 0.01g wasabi

Add ice and shake. Strain into a glass and garnish with an edible flower.

