

Condé Nast Traveller

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THE NEW NOMAD ISSUE

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HOLIDAY STYLE GUIDE 2019

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THIS MONTH'S TASTE BUZZ **CLARIFIED COCKTAILS**

THE TREND

Have you ever been tempted by a Bloody Mary, but put off by how heavy it can be? Good news: these days bartenders can provide the flavour of tomato juice without the particles – or associated calories. A clarified, cloudy-pink version mixes tomato water, which is what's left after the juice has been strained through muslin, with vodka and spices to make a much lighter Mary – bloodless, even. Now, innovative mixologists are experimenting with the clarification process, finding new ways to split other liquids including milk.

TRY IT

Find the ultimate Modern Mary – purified tomato and lemon juices, white balsamic and pepper vodka, *pictured* – on the brunch menu at Redbird in Los Angeles. And at Vancouver's Botanist, clarified milk is created in the most traditional way – by curdling it – to make the golden yet transparent One Inch Punch, with bergamot gin and Japanese *kinome* leaf. In Manhattan, speakeasy Employees Only's translucent, silky punch pours brandy, lime and orange juice into whole milk to separate the curds. And at Dead Rabbit, also in New York City, there's a pineapple-flavoured drink that's made over the course of two days using lime juice to refine warm milk. Meanwhile, in London, Ryan Chetiyawardana's Lyanness in South Bank serves a Peach Blow Fizz containing cream split into curds and whey with an acid solution before being strained. At Hacha, an agave bar in Dalston, the Mirror Margarita is crystal clear due to the addition of malic acid – plus it's on tap. Taking things one step further at Momo in Mayfair, Erik Lorincz (previously head bartender at the Savoy's American Bar) has whipped up a pulp-free strawberry juice for his cocktails by blending pectinates with the fruit to create a purée, then removing the fibre from the strawberry water by spinning it in a centrifuge. JENNY SOUTHAN