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Leaal Disclaime

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CEEN YAM UOY TAHW

Before you start making your A1 Fruit Water Mocktails and Cocktails, you'll need to make sure you have the right ingredients handy - depending on what drink you choose to make.

Rose water

Lime cordial

Tonic water

Star-anise

Crushed ice

Block ice

Alcohol:

Gin

Rum

Vodka

Bourbon

Triple-sec

Tequila

Edible rose petals

Sugar

Paprika

Honey

Here is a comprehensive list of what you may need to get started:

Full ingredients List:

A1 Fruit Water Sparkling Mandarin A1 Fruit Water Sparkling Lemon A1 Fruit Water Sparkling Grapefruit

Oranges
Lemons

Limes Grapefruits Cucumber

Blueberries Blackberries Strawberries Raspberries

Ginger Fresh mint Fresh rosemary Fresh thyme

Fresh sage Cocktail cherries

Lemonade
Pineapple juice
Crushed Pineapple
Pineapple pieces
Grapefruit juice
Pomegranate juice
Orange juice

Jalapeño Slices Honey

Chia seeds
Celery

Apple
Single pomegranate cordial

Passion fruit pulp



Cans of A1 Fruit Water
The most important ingredient for
the best summer cocktails.



Pretty glassware
The vessel that you select for your cocktail can really make your drink shine - opt for quality glassware with interesting designs.



Fresh Fruit
Select the freshest fruit for your cocktails.



Cocktail Shaker
Used to mix beverages by
shaking vigorously. When ice is
put in the shaker, this allows for a
quicker cooling of the drink before
serving.



Blender
A standard smoothie blender
may be used for certain cocktail
recipes in this book.



Alcohol & Spirit Measure
You'll need a shot glass or spirit
measurer to ensure you add the
right amounts of alcohol and / or
syrups to your drink.



Ice
Drinks are best served cold you'll need varying types of ice including crushed and cubed.



Fancy Garnish
A sharp knife and a metal cocktail
pick are the best tools you can
use to make drink garnishes.



Sun, Family & Friends Enjoy your drinks with good company!







ELDERFL@WER CWLLINS

Embark on a refreshing journey this January as we delve into the world of Dry January, a time when many choose to embrace a healthier lifestyle by abstaining from alcohol.Let's elevate your non-alcoholic experience with a delightful mocktail, featuring A1 Sparkling Fruit Water. Get ready to savor the fizz and flavor, making your commitment to a dry month not only health-conscious but also irresistibly delicious.

Ingredients:

25ml Elderflower Syrup 25ml Lemon Juice

150ml A1 Sparkling Lemon

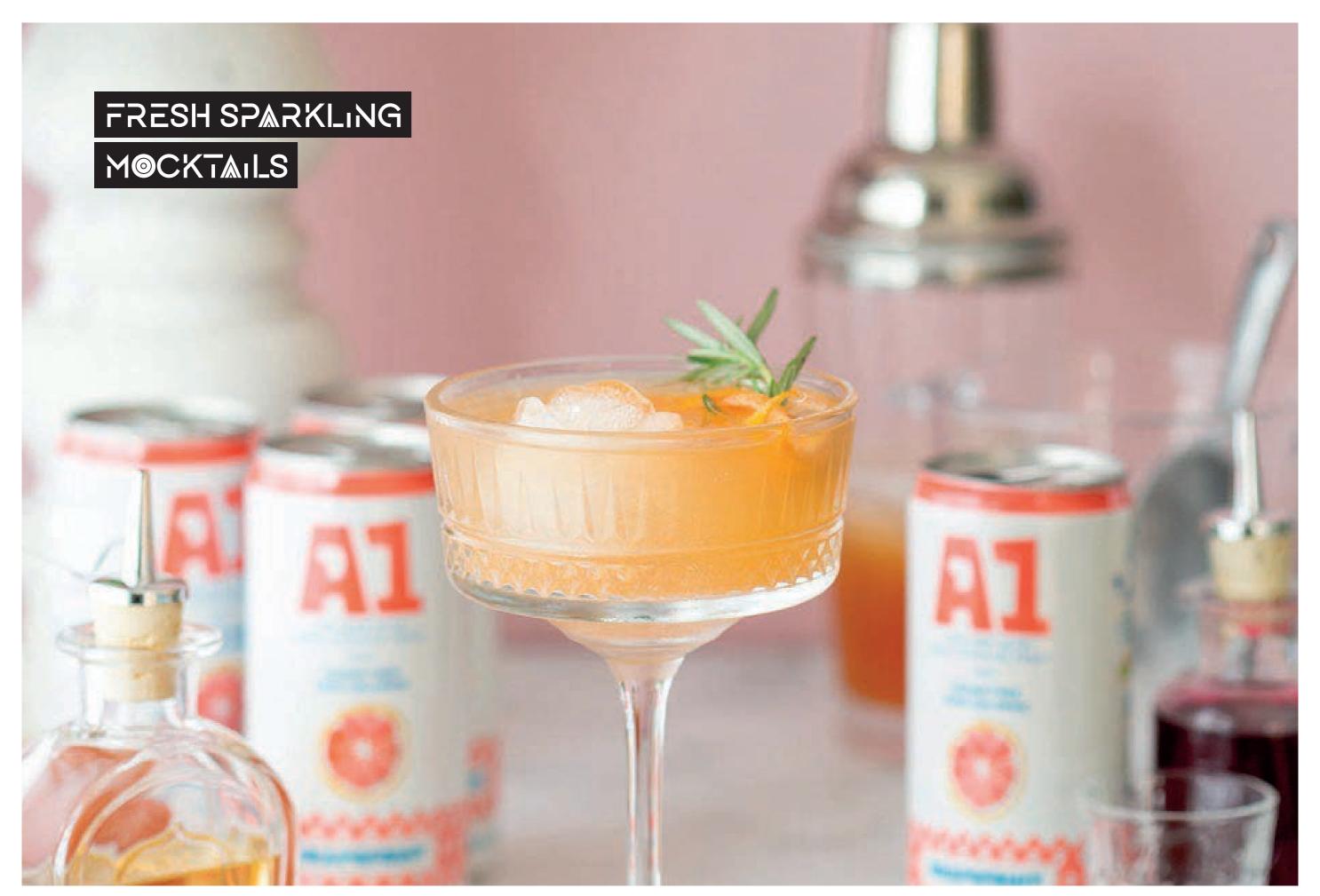
Float of Bitter Truth Aromatic Bitters

Garnished with a dehydrated Lemon wheel and edible flower.

- 1. In a shaker combine elderflower syrup, lemon juice, bitters and crushed ice
- 2. Shake well
- 3. Pour into a glass over more crushed ice and top with A1 Fruit Water in Lemon flavour
- 4. Garnish with dehydrated Lemon wheel and flowers







CUCUMBER & LIME MOCKTAIL

A fresh and zesty mocktail featuring crushed ice, mint, cucumber, lime and A1 Fruit Water Lemon.

Ingredients:

3 thinly sliced cucumber slices

Crushed ice

Sprig of mint

80ml lemonade

100ml A1 Fruit Water: Sparkling Lemon

Lime slices

- 1. Add thinly sliced cucumber slices to a glass
- 2. Add a few small cubes of ice into the glass
- 3. Add a fresh sprig of mint to the glass (we tap the mint to release the aroma)
- 4. Top with 80ml of lemonade, followed by 100ml of A1 Fruit Water Lemon
- 5. Add a squeeze of lime and serve with lime wheels to garnish and more mint





MANDARIN BURST

A bright and beautiful citrus burst with A1 Fruit Water Mandarin and mandarin juice, beautifully complimented with a thyme syrup.

Ingredients:

- 1 Cup mandarin / orange juice
- 1 Tot thyme simple syrup
- A1 Fruit Water: Sparkling Mandarin

Ice

Method

- 1. Place mandarin juice together with ice into a blender.
- 2. Blend to a slushy consistency.
- 3. Place the slushy mixture into a tall cocktail glass (about half-way up), add the thyme syrup and top with A1 Fruit Water Mandarin.
- 4. Give it a quick stir and garnish with cherries and a slice of mandarin.

Thyme simple syrup:

- 1 Part water
- 1 Part sugar

Fresh thyme

Add water and sugar to a small saucepan. Bring to a boil. Once sugar has dissolved, remove from heat. Place thyme into a bowl, pour over the hot liquid and let steep for an hour or two. Bottle and keep in the fridge for up to 2 weeks.

GRAPEFRUIT FIZZ Grapefruit juice, A1 Fruit Water Grapefruit and a pop of flavour with a delicious rosemary syrup. Ingredients:

1 Tot Rosemary simple syrup

½ Cup Grapefruit juice

A1 Fruit Water: Sparkling Grapefruit

Method:

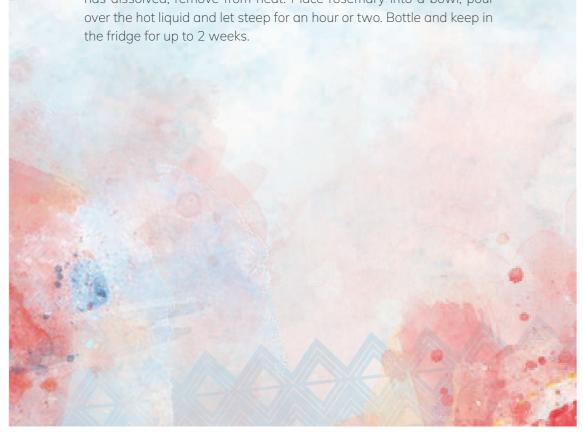
- 1. Place ice in a cocktail shaker.
- 2. Add rosemary syrup and grapefruit juice shake well.
- 3. Place a single ice cube in a coupe glass.
- 4. Strain the juice over the ice and top up with A1 Fruit Water Sparkling Grapefruit.
- 5. Garnish with grapefruit rind and a sprig of rosemary.

Rosemary simple syrup:

- 1 Part water
- 1 Part sugar

Fresh rosemary

Add water and sugar to a small saucepan. Bring to a boil. Once sugar has dissolved, remove from heat. Place rosemary into a bowl, pour







An easily impressive, layered, and fresh cocktail with just mandarin and A1 Fruit Water. Ingredients: A1 Fruit Water: Sparkling Mandarin Fresh Mandarin Ice Method: 1. In a glass, add cloves of pealed fresh mandarin. 2. Crush them to release the juice in the glass. 3. Fill the glass with ice and top with A1 Fruit Water mandarin. 4. Stir to mix and serve or drink.

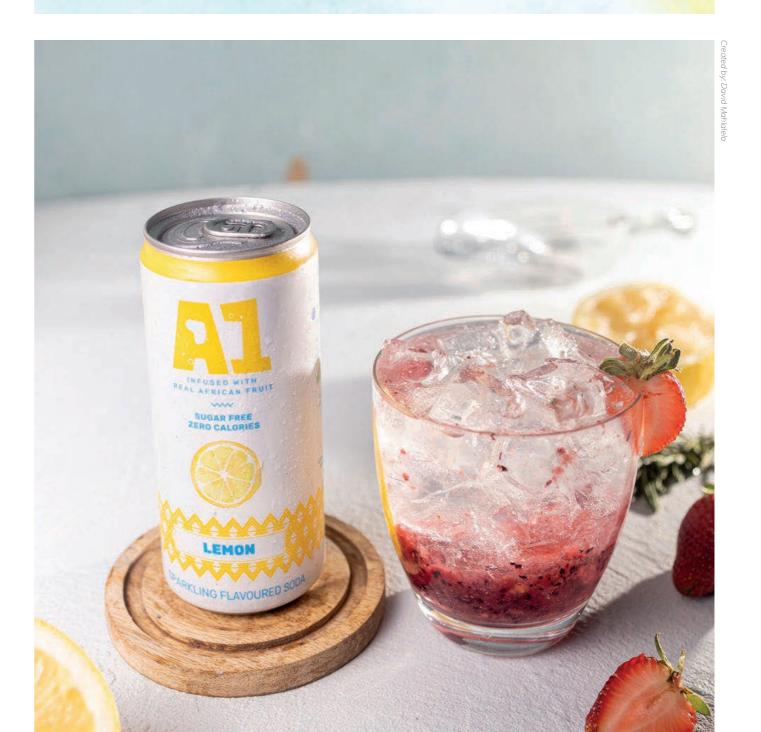
BERRY SQUEEZE Take your berry drink to the next level with a squeeze of grapefruit and A1 Fruit Water. Ingredients: A1 Fruit Water: Sparkling Grapefruit Blueberry (1/4 cup) & Strawberry (1/4 cup) Ice Fresh Grapefruit for Garnish

Method:

1. In a glass, add all your berries and cordial and crush them to release the juices (or use a blender with ice and then add to the class).

2. Fill your glass with ice.

3. Top with A1 Fruit Water Grapefruit and serve or drink right away.











Created by: Cat Carstens











SWEET N SOUR MOCKTAIL

The sweetest sweet: pineapple juice and honey balanced perfectly with A1 Fruit Water lemon.

Ingredients:

- 1 Cup pineapple juice
- 1 Tot honey simple syrup
- A1 Fruit Water: Sparkling Lemon

Ice

Method:

- 1. Ice made from pineapple juice combined with grenadine.
- 2. Place ice into a cocktail mixer.
- 3. Add honey syrup and pineapple juice shake well.
- 4. Place pineapple / grenadine ice balls into a tall cocktail glass.
- 5. Strain the juice mixture over the ice, about half-way up, then top with A1 Fruit Water Lemon
- 6. Give it a quick stir and garnish with a slice of lemon.

Honey simple syrup:

- 3 Tbsp boiling water
- 1 Tbsp honey

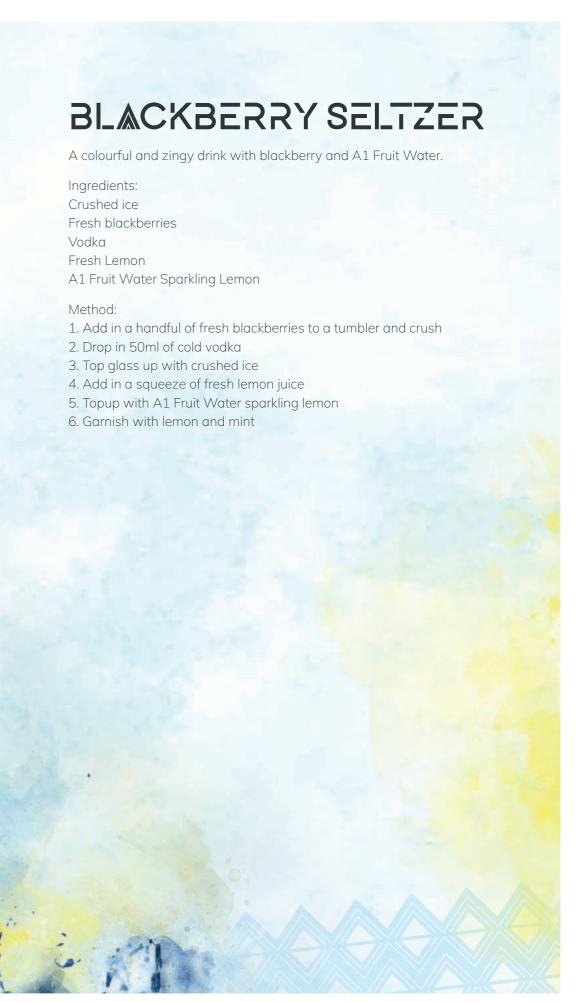
Combine well and set aside to cool.





Created by: Cat Carsen







CUCUMBER & MINT SPRITZER

Deliciously refreshing cucumber with Vodka, mint, lime and A1 Fruit Water lemon.

Ingredients:

- 1 Tot Vodka
- 1 Tot cucumber & mint simple syrup
- 1 Tot lime codrial

A1 Fruit Water: Sparkling Lemon

Ice

Method:

- 1. Place a single ice cube in a tumbler.
- 2. Add the vodka, simple syrup and lime cordial.
- 3. Top with A1 Fruit Water Sparkling Lemon.
- 4. Garnish with a slice of lemon and cucumber.

Cucumber & mint simple syrup:

- 1 Part water
- 1 Part sugar

Fresh cucumber, peeled & diced

Fresh mint leaves

Add water and sugar to a small saucepan. Bring to a boil. Once sugar has dissolved, remove from heat. Place cucumber and mint into a bowl, pour over the hot liquid and let steep for an hour or two. Bottle and keep in the fridge for up to 2 weeks.





SPICY GRAPEFRUIT

A tasty, textured woody aroma from star anise brought to life with A1 Fruit Water and a splash of rum.

Ingredients:

A1 Fruit Water: Sparkling Grapefruit

30ml Rum

Star-Anise

Ice

Fresh Grapefruit for garnish

- 1. In a glass, add your star-anise and rum.
- 2. Fill the glass with ice cubes to chill your rum.
- 3. Add a slice of fresh grapefruit.
- 4. Top the glass with A1 Fruit Water grapefruit, stir and serve or drink right away.

MANDARIN S≜GE B@JRB\\\

Bourbon, triple sec, A1 Fruit Water Mandarin, orange juice and the beautiful, distinct, earthy flavours of sage.

Ingredients:

- 1 Tot Bourbon
- 1 Tot triple sec
- 1 Tot sage simple syrup
- ½ Cup mandarin / orange juice

A1 Fruit Water: Sparkling Mandarin

Sage leaves

Ice

Method:

- 1. Place sage leaves into a cocktail mixing jug and muddle.
- 2. Add a scoop of ice, then add bourbon, triple sec, sage syrup and mandarin / orange juice. Mix well.
- 3. Place a single ice cube into a tumbler.
- 4. Strain the cocktail mixture into the glass to just cover the ice.
- 5. Top with A1 Fruit Water Mandarin.
- 6. Garnish with mandarin rind and a sage leave.

Sage simple syrup:

- 1 Part water
- 1 Part sugar

Fresh sage leaves

Add water and sugar to a small saucepan. Bring to a boil. Once sugar has dissolved, remove from heat. Place sage into a bowl, pour over the hot liquid and let steep for an hour or two. Bottle and keep in the fridge for up to 2 weeks.









TE@JILA SUNRISE

The perfect ombre drink featuring A1 Fruit Water Mandarin, tequila, mandarin juice and pomegranate.

Ingredients:

80ml pomegranate juice

30ml mandarin juice

1 shot tequila

100ml A1 Fruit Water: Sparkling Mandarin

Serve with Cherry & Mandarin Slices

- 1. In a glass, add your cold pomegranate juice
- 2. Add a few ice cubes
- 3. Add fresh mandarin slices, followed by mandarin juice
- 4. Add 1 shot of tequila
- 5. Top with 100 120ml if A1 Fruit Water Mandarin
- 6. Serve with Cherries and Mandarin Slices





GINGERADE

Get the freshness of ginger and A1 Fruit Water Lemon with a subtle gin kick to bring a bit of life to your festive hangouts.

Ingredients:

A1 Fruit Water: Sparkling Lemon Ginger syrup (home-made or bought) Gin (30ml)

Ice Cubes

Fresh Lemon for Garnish

- 1. In a glass, pour your ginger syrup and gin.
- 2. Fill the glass to the top with ice (cubes or crushed) to chill your syrup and gin mixture and create a colour separation.
- 3. Add a slice of lemon for garnish.
- 4. Top the glass with A1 Fruit Water lemon flavour.
- 5. Stir and serve or drink right away.

BERRY & GRAPEFRUIT RAINBOW GIN

A beautifully colourful cocktail with A1 Fruit Water Grapefruit, blue gin, berries and grapefruit.

Ingredients:

30ml of Strawberry Puree: 5 strawberries + 1tsp sugar and 1 tsp water, simmered over a low heat until soft

Crushed ice

Juice from ½ freshly squeezed grapefruit 100ml A1 Fruit Water: Sparkling Grapefruit

1 shot blue gin

100ml tonic

Garnish with fresh strawberries and flowers

- 1. Start by making your strawberry reduction (Over a low heat, in a saucepan, simmer 5 cut strawberries with 1 tsp water and 1tsp sugar until soft, set aside to cool)
- 2. Once cooled add around 30ml's of this reduction to a glass
- 3. Then add some crushed ice to fill half the glass
- 4. Add the juice from ½ a freshly squeezed grapefruit
- 5. Add 100ml ice cold A1 Fruit Water Grapefruit
- 6. Add 1 shot (or 2 shots) of Blue Gin
- 7. Top with a good quality tonic water
- 8. Garnish with fresh strawberries and flowers



GRAPEFRUIT, ROSEMARY, GIN

By @eatwithme_ct

Just add Gin! We call it the K.I.S.S method (Keep it simple silly). Beate knows what's up and added some extra flair with her take on a Grapefruit Gin drink. Simple. Refreshing. Easy to make. Just a few of our favourite things.

Ingredients:

Ice

Your favourite gin

1 x can of A1 Fruit Water: Sparkling Grapefruit Fresh sprig of rosemary

Method:

- 1. Fill a glass with ice
- 2. Add a shot (or two) of your favourite gin
- 3. Add a can of A1 Fruit Water Grapefruit
- 4. Finish with a sprig of rosemary and enjoy!

SPICY &1 CITRUS

By @iamrobynwilliams

A1, Spice and you have got something nice! This Spicy Citrus is drink from Robyn is for those adventurous types who live on the wild side. Give it a try, who knows... You make like it.

Ingredients:

Blood Orange Gin

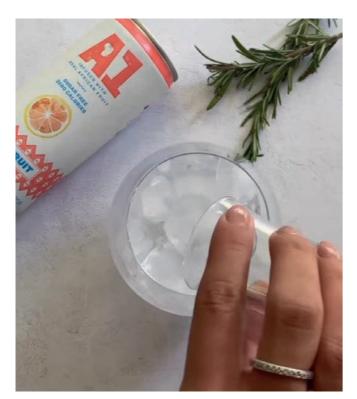
Fresh Lime

Jalapeño Slices

A1 Fruit Water: Sparkling Mandarin

ICE

- 1. Slice some lime and lightly juice the rim of a glass then cover in rock salt
- 2. Add in some ice cubes and 50ml of blood orange gin
- 3. Add a squuze of fresh lime and some thinly chopped jalapeño slices
- 4. Top up with A1 Fruit Water sparkling mandarin
- 5. Add some garnish, stir and enjoy!









ALK≜LINE GREEN GL⊕W MOCKTAIL

By @midnightkitchendiaries

A Mocktail that you can have for breakfast – yup, sign us up! Get your greens in with an Alkaline Green Glow Mocktail. Packed with all the good stuff your body loves, and A1 Sparkling water... Of course!

Ingredients:

Honey

Chia seeds

Celery

Cucumber

Pineapple

Apple

Ginger

A1 Fruit Water: Sparkling Mandarin

Method:

- 1. Dip glass in honey to coat the rim, and cover with chia seeds.
- 2. Fill glass with ice
- 3. Juice celery, cucumber, pineapple, apple, ginger and poured over the ice
- 4. Fill up with A1 Fruit Water Mandarin





P@MEGRAN≜TE, PASSIMNFRUIT, GIN SMASH

By @lerato_gray

We cannot wait for you to try this Pomegranate, Passionfruit and Gin Smash that our runner-up, Lerato Gray, created. It's giving us "a drink after a long day" vibes, and we are here for it.

Ingredients:

Single pomegranate cordial

Lots of ice

Stretton's triple berry gin

A1 Fruit Water: Sparkling Lemon

Passion fruit pulp

- 1. Add a single shot of pomegranate cordial to a tall glass
- 2. Next up add in lots of ice
- 3. Add in a shot (or two) of Stretton's triple-berry gin (or your favourite gin)
- 4. Top up with one can of A1 Fruit Water sparkling lemon (works with all flavours)
- 5. Finish up by adding passion fruit pulp add as little or much as you like
- 6. Stir and enjoy!







