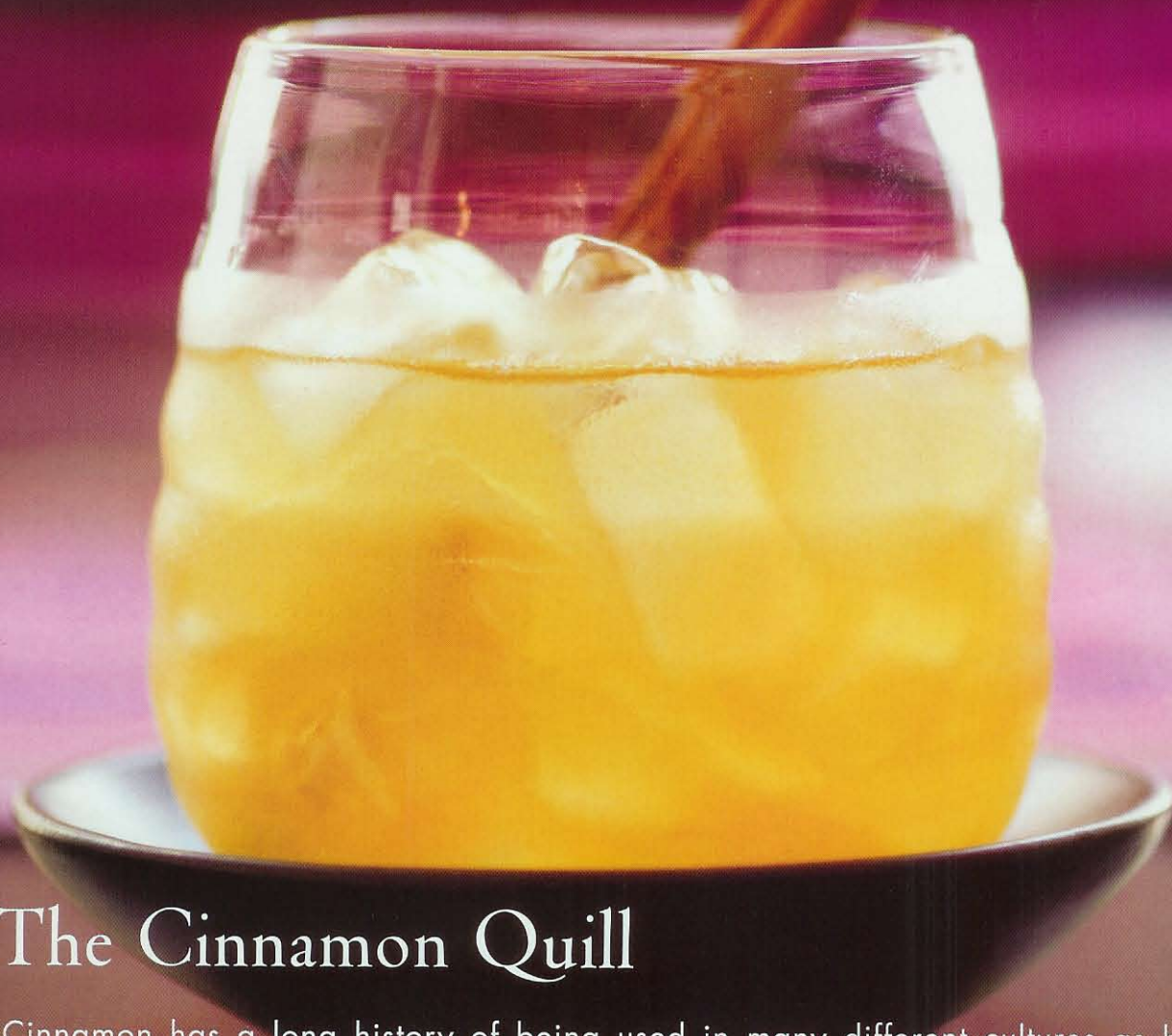


Aroma COCKTAILS

BY MICHELLE P. E. HUNT & LAURA PANTER
PHOTOGRAPHY BY ROB FIOCCA

WITH THOUSANDS OF SENSORY RECEPTORS IN OUR NOSE, WHAT WE SMELL HAS MORE OF AN EFFECT ON WHAT WE TASTE THAN OUR TONGUE.



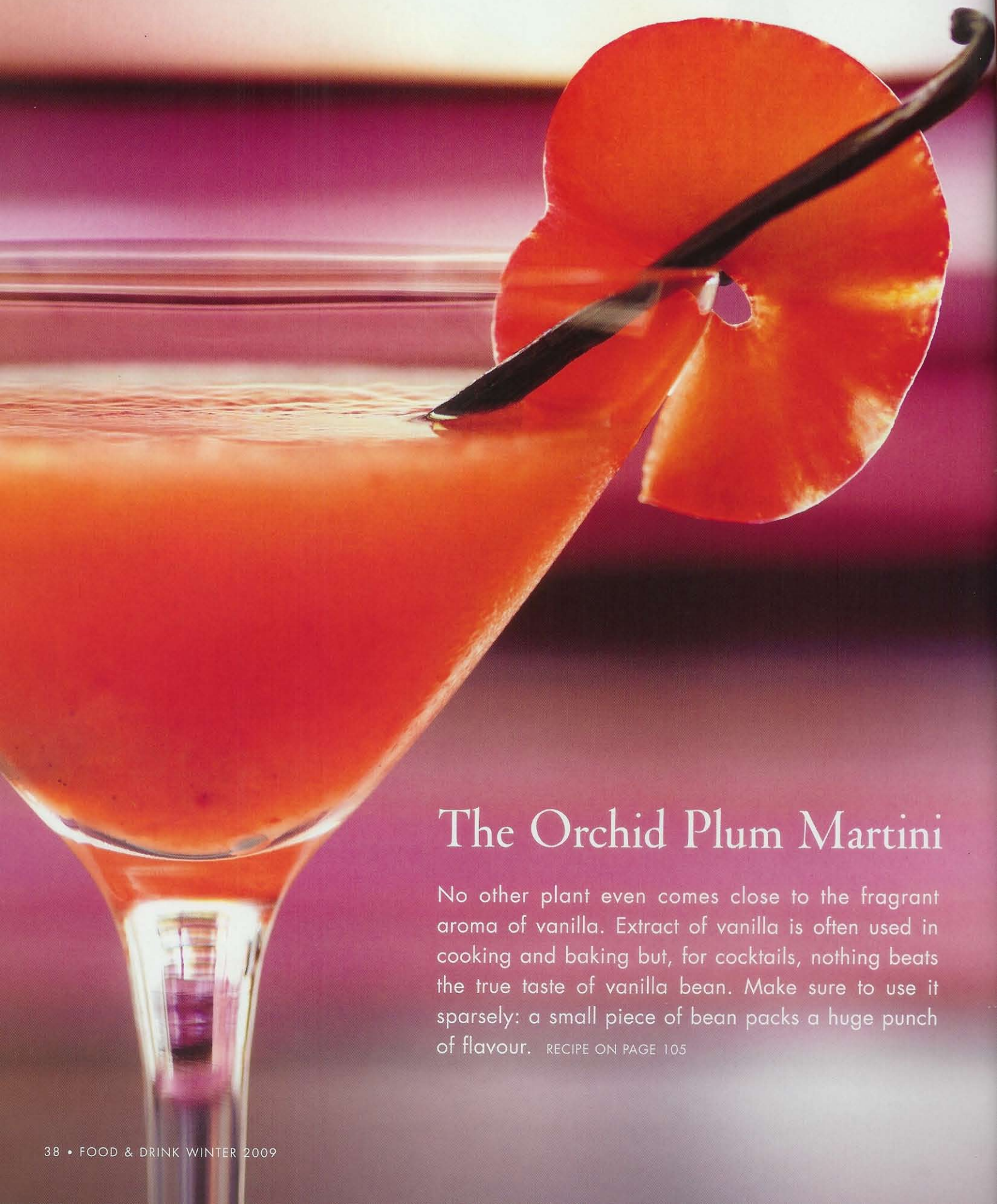
The Cinnamon Quill

Cinnamon has a long history of being used in many different cultures as both a medicine and a spice. The essence, oils and bark find their way into everything from curries to chocolate and candles to tea. Here, we highlight the lingering aroma of the bark by soaking it, then crushing it into a seductive cocktail. RECIPE ON PAGE 105

The Licorice Toddy

Licorice is actually a legume, related to beans and peas. Its sweet taste makes it popular the world over, used in candies, teas and medicines. We create the ultimate winter warmer using a soothing licorice tea in a toddy for the senses. RECIPE ON PAGE 105





The Orchid Plum Martini

No other plant even comes close to the fragrant aroma of vanilla. Extract of vanilla is often used in cooking and baking but, for cocktails, nothing beats the true taste of vanilla bean. Make sure to use it sparsely: a small piece of bean packs a huge punch of flavour. RECIPE ON PAGE 105