

#THEHOMEMIXOLOGIST

Crafting Festive Flavours That surely WOW Your Guests!

This holiday, wow your guests with drinks and snacks that go perfectly together. In this guide, we'll share easy tips for pairing cocktails and food, plus two festive recipes that will make your party extra special. Let's raise a glass, enjoy great flavours, and make the season fun and tasty!

HOW TO PAIR COCKTAILS & FOOD

Pairing drinks with food doesn't have to be tricky. Here are four simple tips to help:



Match or Mix:

Decide if your drink should match the flavours of the food or bring something different. Creamy drinks are great with desserts, while citrusy ones add a refreshing contrast to rich dishes.



Keep It Balanced:

Make sure one doesn't overpower the other. For heavy food, go with a light or zesty drink to keep things fresh.

Use Seasonal Ingredients:

Include seasonal flavours in both your drinks and your food to keep everything festive and tasty, and flavourful.



Think About Texture:

Most of the times, creamy drinks pair really well with soft foods, while fizzy drinks go great with crispy or fried snacks.

Next are two simple recipes and their perfect pairings to get you started! The goal is to keep it fun and delicious for your guests. Follow these tips as a guide, trust your instincts, and enjoy the holiday magic!



PINK DRY MARTINI

Add some sparkle to your gathering with the Pink Dry Martini! Its citrusy zing and smooth finish make it a crowd favourite.

[Watch How To Make](#)

What You'll Need:

East Indies Bali Pomelo Pink Gin
120 ml

Dry Vermouth
30 ml

A fresh twist of pomelo peel
For the garnish

How your gonna make it:

- 1 Fill a mixing glass with ice and pour in the Pink Gin and vermouth. →
- 2 Stir gently, don't shake! Keep the drink silky smooth. →
- 3 Strain into a chilled Nick & Nora glass and finish with a twist of pomelo peel. Cheers!

Perfect Pairing:

Serve this zesty cocktail with smoked salmon canapés or citrus-glazed prawns. The tangy notes from the gin and pomelo peel bring out the fresh flavours of the seafood, creating a refreshing bite to match your sip.

NUSANTARA DALGONA

Looking for a creamy, dessert-like cocktail that feels as indulgent as the holidays? Try the Nusantara Dalgona! It's a coffee lover's dream with a festive twist.

[Watch How To Make](#)



What You'll Need:

Nusantara Cold Brew
45mL

Vodka
15mL

Half and Half or Milk
50mL

For the foam:

Brown Sugar
1 tbsp

Hot Espresso
1 tbsp

How your gonna make it:

- 1 First, whip up the foam! Mix the brown sugar and hot espresso in a bowl until it becomes thick and fluffy.
- 2 Now, in your favourite glass, pour Nusantara Cold Brew, vodka, and half and half (or milk).
- 3 Top it off with a generous dollop of your coffee foam. Snap a pic—it's Instagram-worthy!

Perfect Pairing:

Set this creamy delight next to a plate of tiramisu or coffee-flavoured macarons. The coffee notes in both the drink and dessert complement each other perfectly, making every sip and bite a match made in heaven.