



How to create the perfect drinks trolley at home

Chin chin, darlings – cocktail hour is back. Not since the F Scott Fitzgerald years has “cocktailing” (a term coined by The Great Gatsby writer) been so popular. Across the country, mixologists are experimenting with exotic ingredients and ambitious new techniques to create potent masterpieces.



But you don't need to leave the house to enjoy a decent Tom Collins. Discerning boozers are adopting a DIY approach, in part, due to the revival of the drinks trolley and bar cabinet. Our latest obsession with all things mid century, these retro pieces introduce an extra-special touch to parties and make a great focal point in a room.

Of course, there's no point having a bar without the essentials to go with it.

"The most important thing when you're bartending at home is to keep an eye on your ice – you're going to need a ton of it, so it's best to get well stocked up and create plenty of space for it. You don't want to be running back and forth to the freezer, especially when you've got guests," advises JJ Goodman, owner and founder of the [London Cocktail Club](#).

"Next, make sure you've got a cracking set of spirits. The basics are vodka, rum, gin and whisky, then you can build it up from there. I'd go with [Finlandia Vodka](#) and [Jack Daniel's](#) – these are strong base staples that you can't go wrong with. Lastly, the perfect home bar should include great equipment; [Cocktail Kingdom](#), has some fantastic [Japanese-inspired](#) spoons and shakers that are practical as well as beautiful. When it comes to glassware, go with your personal style preference – you'll need highballs, coupettes and martinis at the very least, but you don't have to spend a fortune if you shop around wisely."

Bump & Grind

This drink is a real crowd-pleaser. The blend of rich salted caramel vodka and coffee create a moreish and indulgent twist on everybody's favourite, the Espresso Martini. We prefer to use instant freeze-dried coffee, which makes it easy to make at home, too.

[JJ Goodman](#), founder and owner, [London Cocktail Club](#)

Ingredients

25ml Stolichnitski salted caramel vodka

25ml Tia Maria

15ml sugar syrup (1:1)

25ml coffee mix (1:1)

Method

Add all the ingredients to the shaker with cubed ice. Shake. Strain into chilled coupe glass and garnish with a chocolate bourbon biscuit.

