

CITRUS

GUIDE



LEMON

Sharp, tart and tangy; lemons, their zest and juice are staples for balancing sweetness in cocktails. Pairs best with: black pepper, berries, cherry, peach and vanilla.



MEYER LEMON

Generally smaller than an average lemon, Meyer lemons are much sweeter and delicate. The rinds also have a more complex scent with spicy or herbaceous aromatics that can bring a lot of depth to cocktails.



PERSIAN / TAHITI LIME

The most commonly found type of lime in most markets, they tend to be a little smaller and less acidic than other types. Works best with: fresh ginger, cream, papaya and strawberry.



KAFFIR LIME

Floral, aromatic and bumpy in texture, kaffir limes are slightly more bitter than the commonly found Persian limes. Their leaves are great for garnishes when used fresh as they bring a particularly sour profile and lively aroma - they don't keep as long though, so use fresh!



KEY LIME

Tends to be slightly smaller and less juicy than other varieties, but carries a potent, bitter profile that can bring another level of depth or complexity to cocktails like a Daiquiri.



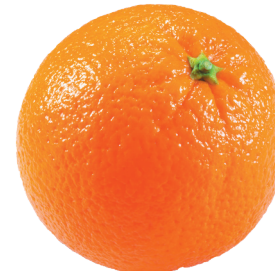
GRAPEFRUIT

Intensely tart, grapefruit zest can be a nice alternative to lemon or lime in drinks seeking more bitterness. Works well with heat - chilli of varied degrees pairs nicely, fresh ginger lifts its sharpness and salt highlights sweetness. Also pairs with banana, basil, rosemary and thyme.



BLOOD ORANGE

Bigger and sweeter than your average orange, bursting with juice and a crimson hue, Blood Oranges are typically chosen for cocktails for their juiciness or unique colours. Pairs well with almond, clove, fig and honey.



VALENCIA ORANGE

Your tried and trusted buddy. Juicy, sweet with a slight bitterness - this citrus may be common but it's that way for a reason - giving a rounded, fleshy profile with plenty of juice.



MANDARIN

Smaller and sweeter than other members of the orange family, mandarins are quite fragrant but less juicy or bitter than a Seville orange or clementine. Works well with: cardamom, nutmeg, pineapple and star anise.



YUZU

Sharp, acidic and intense, yuzu blends the tartness of lemons with the sweetness of mandarin and bitterness of grapefruit for a unique flavour profile. Works well with: almond, cinnamon, cloves and pistachio.