

FIZZBARTENDERS

Cocktail & Party

The Fizz Bartenders team is comprised of young, creative barmen who, under the management of Héctor Henche, have come to lead this country's avant-garde cocktail industry. This group represents first-choice exclusive cocktail catering for any type of event: presentations, fairs, private parties, etc. They provide exclusive "tailor-made cocktails", fully adapted to the needs of the client. Inspiration generally comes by way of the event's theme: the brand's colours, a sentiment or any specific idea the client wishes to materialise.

Recent commissions include a series of cocktails designed to celebrate Vogue Fashion's Night Out, for Hugo Boss in Madrid, along with a series of corporate blue-coloured cocktails created for the UEFA Champions League.

Héctor Henche, who has dedicated more than a decade to this noble trade, takes care of the creative side of the business. This winter he has recommended two cocktails whose common denominator is the chromatic spectrum. Both have reddish hues and are made from ingredients that, besides an acutely feminine feel, harbour a certain glamour: a nectar extracted from Bulgarian rose petals and a syrup made from the autochthonous New Zealand flower the hibiscus.

Fizz Bartenders es un equipo formado por barmans jóvenes y creativos que bajo la dirección de Héctor Henche han conseguido colocarse a la cabeza de la coctelería de vanguardia de este país. Es el primer catering exclusivo de coctelería selecta para eventos, presentaciones, ferias, fiestas privadas, etcétera. Es el "cóctel a medida", exclusivo y basado en la plena adaptación a las necesidades del cliente. La inspiración la buscan en la temática del evento, los colores de la marca, una sensación o cualquier idea concreta que el cliente quiera materializar.

Entre sus últimos trabajos, se encuentran una serie de cócteles creados con motivo de la Vogue Fashion's Night Out, para Hugo Boss en Madrid o una serie de cócteles con el color azul corporativo, para la Uefa Champions League.

Héctor Henche, que lleva más de una década en este noble oficio, se ocupa de la parte creativa y para este invierno nos propone dos cocktails cuyo denominador común es la gama cromática, basada en los tonos rojizos con ingredientes con un cierto glamour, muy femeninos en ambos casos: el néctar de pétalos de rosas búlgaras y el sirope de Flor de Hibiscus, natural de Nueva Zelanda.

TEXT MERCEDES IÑIGUEZ PHOTO YASMÍN ALDAZ



ROSE MARTINI

Its ingredients, colour and glamorous presence make this cocktail the ideal preamble to, for example, a romantic Valentine's Day dinner.

Ingredients:

- Lemon juice, 1 part
 - Bulgarian rose nectar, 1 part
 - Premium vodka, 1 part
 - One teaspoon sugar
- Mix in a cocktail shaker, serve in a Martini glass and decorate with a rose petal.



COSMO-HIBISCUS

A version of the classic Cosmopolitan. In this drink we substitute cranberry juice for hibiscus syrup, lending the cocktail, if possible, a more chic nuance. This cocktail would be a fantastic way to, for example, ring in the New Year.

Ingredients:

- Lime juice, 1 part
 - Cointreau, 1 part
 - Hibiscus syrup, 1 part
 - Premium vodka, 2 parts
- Mix in a cocktail shaker, serve in a Martini glass and decorate with an orange twist.