

TRIP

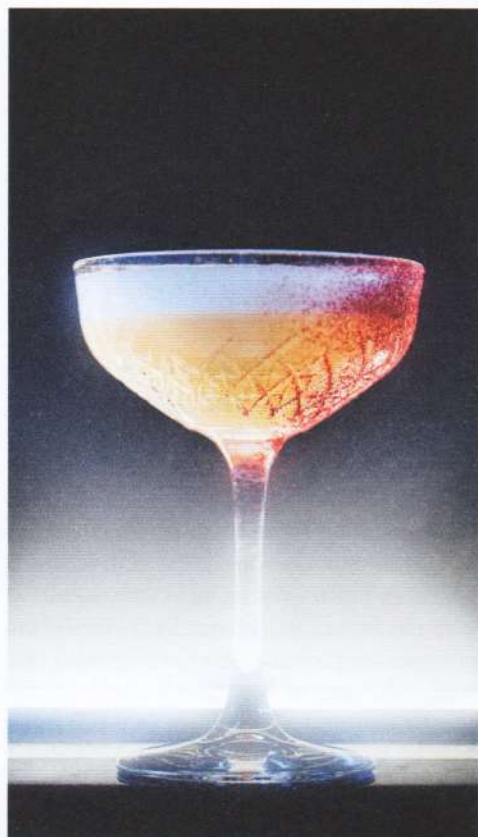
Travel, cook & eat
with Ralph Schelling

No.1

A man in a black wetsuit and blue goggles stands on a rocky coastline. The background shows a dark, overcast sky and a body of water. The man is looking towards the camera.

Winter in Cadaqués

El sereno de Cadaqués by Manel Vehi



COCKTAIL RECIPE

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'Sereno' rancio sec
½ stem lemongrass, finely chopped
Allspice, ground
Tonka beans, finely grated
30 ml simple syrup (equal parts
water and sugar, dissolved)
25 ml lime juice
1 egg white
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Macerate the chopped lemongrass, a little grated tonka bean and a pinch of ground allspice in 200 ml Sereno rancio sec for 24 hours.

Strain the macerated rancio sec, mix 50 ml of it with the simple syrup, lime juice and egg white and dry shake it (i.e. do not add ice). Then shake again, this time with ice, pour into a glass and decorate with freeze-dried raspberries if desired.

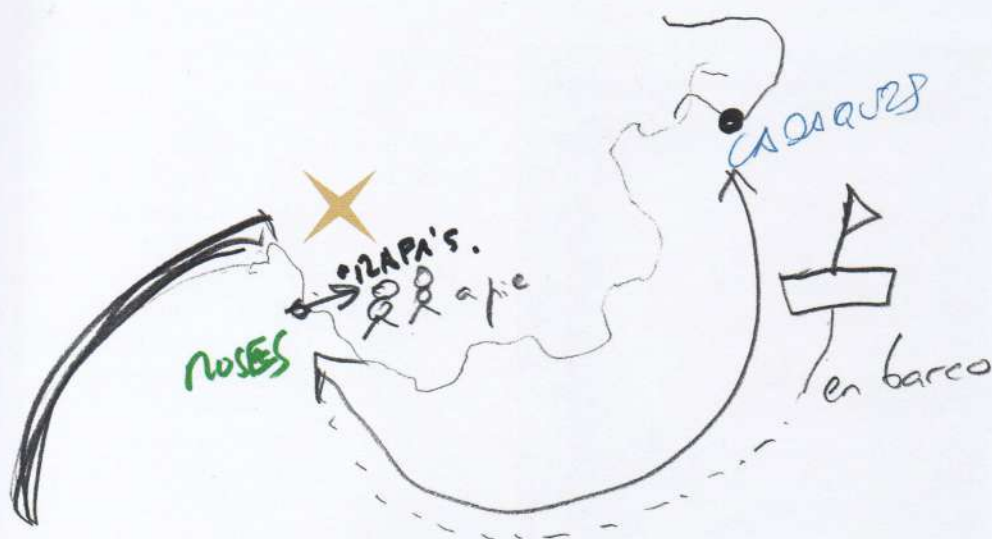
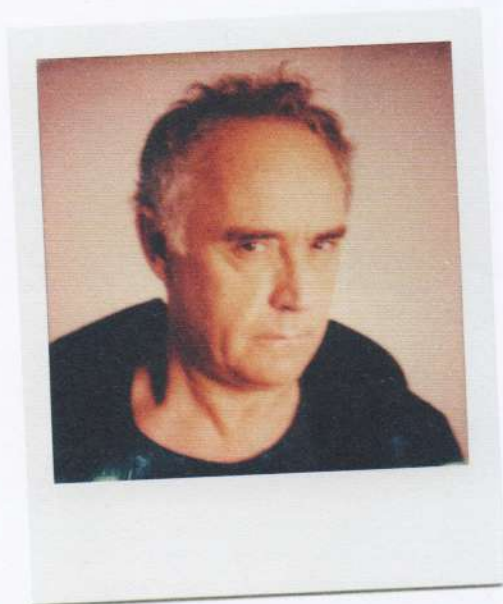
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Ferran's top tip

Ferran Adrià, 54, chef; he visits Cadaqués to see friends such as Richard Hamilton or Pere Vehl.

Favorite restaurant: *Rafa's in Roses.*

He orders: *Just get them to bring you the freshly caught fish.*



× Where to find Rafa's