

BY BOE MAGAZINE / DRINKS, FOOD / APRIL 30, 2020

PERFECT PAIRINGS TO ADD SOME PIZZAZZ TO LOCKDOWN



We've rounded up the top tipples that we recommend sipping during springtime lockdown – and what's more, we've found their ideal pairing, too. Whether you want an indulgent vegan coffee/chocolate/booze break, a refreshing cocktail that pairs ideally with your Japanese dinner, or a brand new way to make brunch special, we've got you covered.

Mirabeau Rosé + A Scrumptious Supper Hamper



Warmer weather means rosé, and why settle for one variety when you can pick from six glorious styles? Recreate all the joys of a springtime picnic in your bedroom/balcony/backyard and [explore the 2019 vintages](#). For a special occasion there's the lightly sparkling Mirabeau La Folie, for something easy-drinking that's ideal for any occasion there's Mirabeau Forever Summer, or why not take the Mirabeau Prêt-à-Porter Rosé in a can on your next dusk wander? These award-winning Provence rosés are from some of the finest sun-drenched vineyards in the region, and the subtle pink, gloriously dry wines are a perfect partner to a vast assortment of foods.

In fact, the [Scrumptious Supper Hamper from Severn & Wye Smokery](#) has everything you could want for a springtime feast. Wanna get swanky? Add the smoked duck breast to a salad of rocket, cherries and toasted pine nuts to enjoy alongside the Mirabeau Classic. Sip the elegant, refined Mirabeau Pure 2019 with smoked salmon on a lightly toasted bagel with plenty of lemon juice and cracked black pepper, and tuck into the air-dried ham with sweet apple chutney while indulging in Mirabeau Etoile – it's a wine to savour with food, after all.

[Take a look at the Mirabeau Rosé range here.](#)

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500 Cuts Rum + Two Keys Black Tea Mixer



Tired of your usual rum & coke combo? We have the perfect antidote. Get creative with the new 500 Cuts Rum paired with a bespoke Two Keys black tea mixer. The result? A complex, rich, flavour-packed tippie that's bound to light up your tastebuds.

Two Keys are a new collection of unique and innovative mixers designed to elevate any spirit that has the fortune of being paired with them. The pink grapefruit is glorious with tequila, the lemon suits gin, but it's the black tea and rum we're all about.

500 Cuts Rum is a new spirit from Brewdog, designed to change your perception of what rum can be. Distilled in the world's first triple-bubble still, after a five-day fermentation it is then double-pot distilled to create a white rum rich in flavour of tropical fruit and dark berries. Give it a taste and you'll discover warm cinnamon, intense allspice and subtle Tonka. Add loads of ice to your glass, a double measure of 500 Cuts Rum, topped with Two Keys Black Key mixer, then a slice of lime to finish. A spiked iced-tea you're not going to forget in a while.

Discover more about [500 Cuts Rum](#) here, and take a look at [Two Key mixers](#) here.

Lollipop's Vegan Flat White Bro Cocktail

+ Vegan treats from Conscious Chocolate & The Raw Chocolate Company





Add some va-va-voom to your vegan lockdown coffee break with this irresistibly indulgent combo. [Conscious Chocolate](#) has teamed up with [The Raw Chocolate Company](#) and launched this stunningly sumptuous collection of 100% organic vegan chocolate at its best. Named the '[Work from Home Lifesaver Bundle](#)', it includes exotic, deluxe bars from Conscious Chocolate & The Raw Chocolate Company (our favourites? Love Potion No9 with rose & maca, sweetened with coconut blossom, and the Salted Vanoffee Hazelnut), as well as coffee-break bites in the form of treats like chocolate covered almonds and chocolate-covered goji berries.

Want to make the coffee break in question slightly more decadent? Crack open [Lollipops's vegan Flat White Bro cocktail](#). It's a combination of Dark Roasted Espresso, Coffee Liquor and Vegan Baileys. As smooth, and sensuous as it sounds. Boozy breaks are the way forward – whether your 'working from home' improves or not, who are we to say?

Browse [Lollipops's delectable cocktails here](#), and [purchase your own 'Work from Home' Lifesaver Bundle here](#).

Black Lines Pear & White Tea Fizz

+ dining Japanese-style (DIY or delivered...)





Engineering your dinner around your drink? Nothing wrong with that, especially when the cocktail in question is so delicious. The Pear & White Tea Fizz from [Black Lines](#) is a combination of Chase Vodka, Kanpai Sake, pear, white tea, lemon and soda. Specially created to taste as good from a bottle as if it were mixed right in front of you, it's from a trio of cocktails that also includes the Paloma and the Elderflower Collins. However, it's the PWT Fizz we adore most – refreshing, summery and delicate, the crisp Junmai sake lingers on the palate, making it ideal with Japanese cuisine.

If you fancy experimenting in the kitchen, why not try your hand at a little Michelin-star cooking? Not as scary as it sounds when you follow one of the demos on the [IGTV of Hannah London](#). You'll be an expert at whipping up the best Oyako Don in no time. Sounds a bit tricky? Cult Japanese restaurant group, **Bone Daddies**, has announced the launch of its #BoneAtHome delivery and collection menu, available to order from Monday 4th May from its Bermondsey and Old Street ramen bar sites. Order in your Bone Daddies ramen from Deliveroo, pop the cap on your Black Lines cocktail, and get ready for a rather superb night in.

[Check out the range of Black Lines cocktails here](#)

Saicho Sparkling Tea + a B Bagel Brunch delivery



Introducing [Saicho Sparkling Teas](#) – the ideal drink for when you want to make your meal a little more special, but also fancy staying sober. Specially crafted to pair with food, the collection includes three varieties – Darjeeling, with its notes of wood spice, nectarine and muscatel; Hojicha (a roasted green tea from Japan) with notes of seaweed, roasted chestnuts and molasses; and Jasmine, with its floral aroma and notes of vanilla and spice.

We're never going to get bored of brunch – not even in lockdown – but getting p'ssed on bottomless bubbles/Bloody Marys somehow doesn't seem as acceptable when you're staying within your own

four walls. That's why a delivery from B Bagel Brunch delivery along Saicho Teas is such a match made in heaven. Treats that you'll find packed into the Brunch Duo Box include four freshly baked bagels, sliced smoked salmon, cream cheese, extra virgin olive oil, eggs, butter, jam, salad veggies, lemons and fresh herbs. Recipe cards are included to help you recreate B Bagel's iconic filled bagels for yourself. Pair with your favourite flute of sparkling Saicho tea, clink glasses and voila – brunch heaven at home!

Learn more about [Saicho drinks here](#), and if you're in London you can order online from [bbagel.co.uk](#) or click and collect from the Fulham and Soho bakeries.

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