



## LIQUID GOLD

PAPARAZZI, THE ORIGINAL PURVEYORS OF COCKTAIL CREATION JOIN FORCES WITH KOZUBA TO PRESENT CLASS IN A GLASS.

By Jessica Savage-Hanford



Talking to Piotr Mocek, general manager of Paparazzi, is like taking a fast-track course into the wonderful world of cocktails. The trip we're taking is the journey that Mocek has been on for a while, from business school in Poland to bartending in numerous global capitals, before getting back-to-business in Warsaw and helping turn Paparazzi into the hubbub of cocktail innovation that it is today. The Paparazzi bars were pioneers in earning the Mojito the acclaim and status it currently holds in this country, and their creativity has led to them setting the bar – literally – for Polish cocktail standards. Each of their six Polish locales has its very own vibe, catering to their different surroundings. Take the intimate, resort-style Paparazzi found in Zakopane, for instance, or the imperious Wrocław number.

Mocek's knowledge of beverages and bars translates into expertise on behalf of the staff. Members of the Paparazzi team are frequently whisked off to cocktail conferences (yes - they do exist!) and competitions around Europe. Paparazzi has even hosted its own such events, hooking up with a museum of cocktails in New York to stage an evening harking back to the early days of drink-mixing, State-side. Indeed, classic cocktails, with deceptively simple looks are what this bar is aiming for: a move away from 'flower-arrangement' type drinks, to something more low-key and

sophisticated. Something to keep with the type of music played here and the stylish interiors fitted out with black and white Hollywood icons.

Partying is, in fact, something that Paparazzi does often – and well. Themed events celebrating the basics, such as Halloween, get a definite look in. As do others – a prohibition party is currently in the works, and guest DJs, hand-picked by the Paparazzi team, lined-up for one-off appearances. Ever the entrepreneur, Mocek recently converted his office into a VIP-type lounge, effectively providing a complete second floor. This new bar area is smaller, more exclusive and can be hired out for private parties.

Parties aside, cocktails are this bar's soul and their most recent find comes from the warm wonder that is Kozuba vodka. This unique distillery, a family micro-distillery, is run by Zbigniew Kozuba, along with his sons Maciej and Jakub. They caught the eye - and the tastebuds - of Paparazzi representatives, looking to promote Polish-based brands, as opposed to the vodkas commonly mistaken as the country's own. The Kozuba's family's luxury vodka is on offer exclusively at Paparazzi, who have since devised a range of delicious cocktail combinations which do the vodka (and its assortment of fruit flavoured spirits) justice.

Whipping up some sample tastes for my drinking pleasure

OPPOSITE: Barman Michał Ptak in action: a Cracov Martini in the making.  
BELOW: The new upstairs bar at Paparazzi.



“Parties aside, cocktails are this bar's soul and their most recent find comes from the warm wonder that is Kozuba vodka”



Thyme Martini, Cranberry Sour, Strawberry Basil, Cracov Martini

was barman Michał Ptak. He used the Kozuba organic clear and fruit vodkas to put together a super sweet Strawberry Basil cocktail, a divine Thyme Martini, even lovelier Cracov Martini and a tangy Cranberry Sour. The Paparazzi team have been keen to play with their new alcoholic toy: devising special recipes and events. Indeed, members of the Kozuba family were Paparazzi's guests last September, joining them to celebrate the bar's eighth year.

Paparazzi are privileged in being able to selectively source which alcohol companies it does business with, searching the map of the nation to seek out the best of the best in spirit products. And the Kozuba's are definitely doing a great job. So head down to Paparazzi and sample some new liquid delights from the Kozuba brand... just watch out for when they start producing whiskey!

For more information, visit: [www.kozuba.pl](http://www.kozuba.pl)

### THYME MARTINI

40ml Kozuba Organic Vodka  
10ml lemon juice  
10ml sugar syrup  
10ml fresh egg white  
3 cucumber slices  
A pinch of thyme

Place three slices of cucumber into a glass, add a pinch of thyme and sugar. Blend the ingredients and add vodka as well as the lemon juice and egg white. Add ice and shake well. Next, pour the contents into a sweetened Martini glass and decorate with a thyme garnish.

### CRANBERRY SOUR

40ml Cranberry Kozuba  
20ml lemon juice  
10ml sugar syrup  
10ml fresh egg white  
15ml organic cranberry sauce

Combine all ingredients in a tall glass, add ice and shake well. Pour the contents into a previously sweetened whisky glass and place lemon zest as a garnish around the rim.

### STRAWBERRY BASIL

40ml Kozuba Organic Vodka  
10ml Crème de Fraîs  
10ml lemon juice  
10ml sugar syrup  
3 fresh strawberries  
3 basil leaves

Crush four strawberries and four leaves of basil with sugar syrup in a glass. Then add Kozuba Organic vodka and the remaining ingredients. Shake everything together and pour into a whisky glass filled with crushed ice.

### CRACOV MARTINI

40ml Kozuba Classic Vodka  
20ml Cherry vodka  
10ml lemon juice  
5ml sugar syrup  
30ml fresh grapefruit juice

Pour all the ingredients into a glass. Add ice and shake well. Next pour everything into an sweetened Martini glass through a sieve. Add grapefruit zest as a garnish.