

Cocktail Making Class

With Steve the Barman

Cocktail Agenda!

1 – Mojito

2 – Pornstar Martini

3 – Whiskey Sour – **For an HOUR Cocktail Class, I'd leave this one...or do it at the End IF TIME**

4 – Bramble / Tom Collins / French 75

Tools & Glasses You will need...

- **Ice.** (You can NEVER have too much Ice – Ice STOPS your drink from diluting)
 - **Sharp Fruit Knife**
 - **Cocktail Shaker** (or Large Jam Jar with Lid / Large Water Bottle with decent Opening to get Ice in)
 - **Strainer** (to stop Ice coming out of your Shaker...even your finger will work! 😊)
 - **Bar Spoon** (or Long ish Spoon – just needs to reach to bottom of your tall Highball glass)
 - **Muddler** (or a Rolling Pin with a flat end)
 - **Juicer to get Lemon Juice from Lemon!** (Failing that a strong Hand will work)
 - **Straws**

 - **Tall “Highball” Glass - Mojito**
 - **Martini Glass – Pornstar Martini**
 - **Rocks Glass** / Smaller Tumbler you'd sip neat Whiskey from – **Bramble & Sour**
 - Maybe also a **Champagne Flute/Wine Glass** depending on choice in the 4th cocktail.

 - **A SHOT of Something STRONG to start the night off!!!**
(Shot glass can also act as your Measure!!)
-

Mojito

- **1 Lime**
 - **3-4 Sprigs of Mint** (12 decent leaves for Cocktail + 1 sprig for Garnishes)
 - **Rum** (Can be White. Can be Gold. Can be Spiced. Can be Flavoured like Pineapple or Coconut. **IT DOESN'T MATTER!!!**)
 - **Sugar Syrup** (most supermarkets will sell in the booze aisle... but to make it yourself... dissolve equal amounts of Sugar to Boiling Water and let it cool)
 - **Soda** (Plain Soda traditionally, but I'll also show your Mojitos with Flavoured Sodas)
-

Pornstar Martini

- **1 Wedge Lime** (1 lime will make 4-6 Wedges)
- **1 Passion Fruit** for Garnish
- **Vodka** (I'll show you with Vanilla Vodka, but Plain Vodka is Fine – as long as you have the Vanilla Sugar)
- **Passoa** (Most Supermarkets will sell, simply because of the PSM, In the drinks world, its right up there as the must stock Liqueur now.)

- **Passion Fruit Puree** – Booker/Makro will sell. But Amazon would normally be your goto for next day delivery. '[FUNKIN PRO](#)' or I use a brand called '[Reál](#)' now. Some Supermarkets do a Passion Fruit Coulis in the Baking Aisle. That will Work, If you really can't get Puree from Amazon.
- **Vanilla Sugar** – EVERY Supermarket will normally sell [little bottles of Monin Vanilla](#) in the Coffee Aisle. Think Vanilla Lattes. Also next to Hazelnut and Caramel Syrups. BUT...can make yourself... dissolve equal amounts of Sugar in Boiling Water. Add some Vanilla Extract or Essence. Leave to Cool. If you're doing an [Amazon Shop](#), then use [this link](#)
- **Passion Fruit Juice.** [Rubicon ideally](#). Tescos, Morrisons, Asda do sell. Sainsburys did. Sometimes in the World Food Aisles. Failing that, as long as you can get some kind of Passion Fruit Juice, that'll work. Tropicana do an Orange & Passion Fruit in most Supermarkets in the Chilled Food Aisle. It's not the same taste, but it kinda works.
- **Bubbly for the Shot!**

Whiskey Sour [\(only in 2 Hour Classes\)](#)

- **Favvy American Whiskey/Bourbon.** (Scotch & Irish will also work, but tastes different)
- **1 Lemon**
- **Sugar Syrup**
- [Angostura Bitters](#)
- **1 Egg.** I don't use Egg White. But I do have a Substitute called "[Miraculous Foamer](#)". It's £21 from [Master of Malt](#) online and contains equivalent of 160 Egg Whites. I use it because I'll always encounter a Vegan on an Event. So I never use Egg or Cream. But you do need Something to foam up the drink!
- **Orange Slice to Garnish.**
- **+ Cherry if you have any**

IF Whiskey is NOT your thing...

This will work for Amaretto (Disaronno), Midori, Brandy, Pisco, Tequila etc as well. My most popular is the Amaretto Sour on an Event.

Bramble ...[OR...Tom Collins / French 75](#)

(all 3 Cocktails have exactly the same base 3 ingredients. The Bramble is shorter drink finished with Blackberry Liqueur. Tom Collins is a Longer Drink finished with Soda. French 75 replaces Soda with Bubbly!)

- **Your Favourite Gin.** (Fruit, Plain... IT DOESN'T MATTER!!!)
- **1 Lemon**
- **Sugar Syrup**
Then....
- **Bramble** = Blackberry Liqueur which you won't get unless buy online. Or a [Small bottle of Chambord](#) will work!
- **A Blackberry or Raspberry to Garnish**
- **Tom Collins** = Soda. (Plain or Flavoured. IT DOESN'T MATTER. Tesco's for example sell [London Essence Sodas](#). [Franklin & Sons Sisters Sodas](#). [San Pellegrino Essenza Sodas](#) (not normal fruity drinks) Plus Brand New [Fever Tree Soda Range](#).)
- **Orange to Garnish.**
- **+ Cherry if you have one.**
- **French 75** = Prosecco, Champagne if you're Rich, Cava, ANY Sparkling wine.