

Zoom Rum Cocktail Making Class

With Steve the Barman

Cocktail Agenda!

- 1 - Daiquiri
- 2 - Pina Colada
- 3 - RUM Punch
- 4 - Hurricane - **Bonus extra for those that want to Stay on**

I'm NOT doing a Mojito as we did that in the Previous Masterclass.
HOWEVER... if you want a Mojito...just add Mint and Soda to the Daiquiri Ingredients!

Tools & Glasses You will need...

- **Ice.** (You can NEVER have too much Ice - Ice STOPS your drink from diluting)
YOU WILL USE AT LEAST DOUBLE TO WHAT YOU THINK!!!
 - Sharp Fruit Knife
 - Measure 25ml / 50ml
 - Shot glass can also act as your Measure!!
BUT...You need to be able to Measure out 15ml / 25ml / 50ml
 - 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)
 - Juicer to get Lemon Juice from Lemon! (Failing that a strong Hand will work)
 - Straws
 - Tall "Highball" Glass - **Pina Colada / Punch / Hurricane**
 - Martini Glass - **Daiquiri**
 - OR... a Rocks Glass / Smaller Tumbler you Like your Daiquiri over Ice
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Sugar Syrup

- You will need Sugar Syrup for most Cocktails that you make. It's a Vital Ingredient.
- You can find it in most Supermarkets, in the Booze Aisle, normally next to the Fruity Liqueurs.
- **BUT it is easy to make for yourselves**
- Simply dissolve equal amounts of Castor / Granulated Sugar and Boiling Hot Water and leave to Chill. It's always worth making a Bottle Up and keeping it in the Fridge.

If you want to do these Cocktails on the cheap...1 Standard / Spiced / Flavoured bottle of Rum will work in ALL of these Cocktails! However, if you want to Pimp your Cocktails, then splash out on a few Different Rums! 😊

Daiquiri

- 1 Lime
 - Sugar Syrup
 - Rum (Can be White. Can be Gold. Can be Spiced. Can be Flavoured like Pineapple or Coconut. **IT DOESN'T MATTER!!!**)
 - If you want to add **Fruit to your Daiquiri**, that can work too. Soft Fruit is best. Raspberries, Blueberries, Strawberries, Passion Fruit.
 - Even JAM Works!!!
(NOTE...Event Bartenders like myself, Always use Purées! - I'll explain why on the night. Feel free to buy a flavoured Purée)
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Pina Colada

- 1 Lime
- I use a Pineapple to Garnish – but don't worry about buying a Whole Pineapple if you don't want to!
- Coconut Rum
- Normal Rum
- **OR You can actually use Pineapple Rum, and/or Spiced Rum too!!**
- Coconut Milk
- OR Coconut Purée (that's what I use!)
- Pineapple Juice – PRESSED is always better.

I'll use other ingredients too...like Orgeat Syrup, and Bitters. I'll show you how to Pimp up your Pina Colada!

Rum Punch

The whole point of my teaching you a Rum Punch, is that IT DOESN'T MATTER what ingredients you use, it's just the Formula you need to stick to!!

- Lemon OR Lime
- Sugar
- Jam – Your favvy will do. ANYTHING. (or use a Fruit Purée if you want!)
- Rum – Traditionally 2 types...but don't worry! Any Rum will work!
- ANY 2 Juices – go as CRAZY as you Want!!!
Tip... Crazy and Tropical ALWAYS works! And if using Tropicana mixed Juices, 1 will do!
- Plus maybe a can of Sprite or Lemonade. Or Even Lilt or Ting... IF YOU WANT!!!
- Some "Spice". Either Angostura Bitters...or Cinnamon or Nutmeg
- A flamboyant Garnish!! Lime Wheel, Pineapple Slice, Orange Wheel, Passion Fruit

ADDED Bonus....

If you have some Lemon Extract, Sugar, Cinnamon/Nutmeg and a Lighter... we'll create some magic on the Rum Punch

Hurricane

- Rum. (Plain or Spiced)
- Lemon
- Sugar Syrup
- Passion Fruit Puree.... OR... buy 2-3 Passion Fruits!
- OR...Passion Fruit Juice