



Claude R. Scicluna

Cocktails

# Introduction

- ✓ To many customers, cocktails offer something new, exciting and fun, perhaps for special occasions
- ✓ Some have become classics, known and made to the same recipe the world over
- ✓ Others are associated with the place they were created, or their creator
- ✓ Some remain in-house creations, popular with the customers of that bar but not copied elsewhere



# Introduction

- ✓ A cocktail is a mixed drink typically made with a distilled beverage (such as, gin, brandy, vodka, whiskey, tequila, or rum) that is mixed with other ingredients
- ✓ Cocktails contain one or more types of liqueur, juice, fruit, sauce, honey, milk or cream, spices, or other flavourings.

Claude R. Scicluna





# Introduction

- ✓ Cocktails may vary in their ingredients from bartender to bartender, and from region to region.
- ✓ Two creations may have the same name but taste very different because of differences in how the drinks are prepared.



# Introduction

- ✓ Cocktails are classified by how they are made
- ✓ Depending on the kind of ingredients used and the final look to be achieved, they are classified as follows:



# Shaken

- ✓ These cocktails are shaken in a cocktail shaker
- ✓ for drinks which need thorough mixing, often because they include a cloudy or opaque liquid, ex: cream, egg or fresh fruit juices





# Blended

- ✓ These are blended in an electric drinks mixer
- ✓ A frothy, light mixture is required, where crushed ice is mixed in with the ingredients, and where fruit is pureed as part of the recipe



# Mixed

- ✓ These cocktails are mixed in a mixing glass using a long-handled bar spoon – for drinks with clear ingredients which mix readily.

Claude R. Scicluna





# Built or Poured

- ✓ These cocktails are built or poured in the serving glass so that the ingredients do not mix but form separate layers, giving a colourful effect.
- ✓ The heaviest ingredient is poured first, the next heaviest second, and so on.



# Points to note when making cocktails

- ✓ Ice should always be clear and clean
- ✓ Do not overfill the cocktail shaker
- ✓ Effervescent drinks should never be shaken
- ✓ To avoid spillage do not fill glasses to brim
- ✓ When egg white or yolk is used, first break the egg into a separate container before use



# Points to note when making cocktails

- ✓ Serve cocktails in chilled glasses
- ✓ To shake, use short snappy actions
- ✓ Always place the ice first in shakers or mixing glasses, followed by non-alcoholic and then alcoholic beverages
- ✓ To stir, stir briskly until blend is cold



Claude R. Scicluna



# Points to note when making cocktails

- ✓ Serve cocktails in chilled glasses
- ✓ To shake, use short snappy actions
- ✓ Always place the ice first in shakers or mixing glasses, followed by non-alcoholic and then alcoholic beverages
- ✓ To stir, stir briskly until blend is cold
- ✓ As a general rule, the mixing glass is used for those cocktails based on liqueurs or wines (clear liquids)



# Points to note when making cocktails

- ✓ Shakers are used for cocktails that might include fruit juices, cream, sugar and similar ingredients
- ✓ When egg white or yolk is an ingredient, then the Boston shaker should normally be used
- ✓ Always add the garnish after the cocktail has been made and to the glass in which the cocktail is to be served



# Points to note when making cocktails

- ✓ Always measure out ingredients, inaccurate amounts spoil the balance of the blend and taste
- ✓ Never use the same ice twice





# Garnishes

- ✓ Garnishes can consist of any combination of fruits, fruit wedges, vegetables, etc.
- ✓ When preparing cocktail garnishes, always use fresh, washed ingredient
- ✓ Fruit is not only used as ornamentation, but it can also influence the taste of the cocktail



# Garnishes

- ✓ Nothing is written in stone when it comes to bartending, especially garnishing drinks.
- ✓ However, try to use the appropriate garnish for the drinks "theme".



# Garnishes

- ✓ **Rum-based cocktails,** like a Bahama Mama, are decorated with tropical garnishes and umbrellas.



Claude R. Scicluna



# Garnishes

- ✓ **Tequila based drinks** can have any combination of citrus fruits.

Claude R. Scioluna



# Garnishes

- ✓ **Gin or vodka** based drinks lean toward garnishes with a more distinguished flair: pearl onions, olives and the popular citrus twist.



# Garnishes

- ✓ **Brandy and whisky** drinks usually have minimal use of garnishes.
- ✓ In a nutshell, keep them simple, logical, and fresh.
- ✓ And remember, a bad drink with a great garnish still equals a bad drink!

