

THE METHODS OF MAKING COCKTAIL

These are the different methods of preparing cocktails:

1. BUILDING METHOD

It is made by pouring the ingredients one by one into the glass in which it is to be served and then stirred. Ice is added if the recipe calls for it.

For example, Highballs, Rickey, Swizzle, Hot drinks, etc. If ice is required, then it is placed first before adding the ingredients.



2. STIRRING METHOD

Stirring refers to the mixing of the ingredients with ice, by stirring quickly in a mixing glass with the stirrer and then straining into the appropriate glass.

Drinks made up of clear liquids, such as spirits, liqueurs, wines, and effervescent drinks, etc are always stirred. It is done very quickly to minimize dilution.



3. SHAKING METHOD

It is the mixing of ingredients thoroughly with ice by shaking them in a cocktail shaker and straining them into the appropriate glass.

This cocktail shaking technique is used when ingredients such as cream, egg, fruit juices, sugar syrup, etc are used in the recipe.



4. BLENDING METHOD

The blending method of mixing a cocktail is used for combining fruits, solid foods, ice, etc. in an electric blender. Any drink that can be shaken may be made by blending as well.

It is a suitable method for making a large number of mixed drinks but it consumes more time.



5. LAYERING METHOD

The layering cocktail-making method is used when the ingredients used are of a different color, flavor, and sensitizes. One ingredient is floated over the other by pouring gently over the back of a spoon into a small straight-sided glass.

Liqueurs, spirits, syrups, etc. are used in the preparation. Syrups are heavier. Liqueurs are lighter compared to syrups and are available in many densities.

Liqueurs have sugar content which contributes to their density. In general, the lower the proof higher the sugar content and density, and vice versa.



6. MUDDLING

To extract the most flavor from certain fresh ingredients such as fruit or mint garnishes, you should crush the ingredient with the muddler on the back end of your bar spoon, or with a pestle.



7. FLAMING

Flaming is the method by which a cocktail or liquor is set alight, normally to enhance the flavor of a drink. It should only be attempted with caution, and for the above reason only, not to simply look cool.



Name the method:

The Mojito, Caprioska, and Capriniha

Pina colada; Frozen Daiquiri; Frozen Margarita.

Margarita; Martini; Cosmopolitan; Blue Lagoon; Irish Martini with Baileys.

Bloody Mary; Cola vodka; Cola with whisky; Gin and tonic.

B-52

Dry Martini; Manhattan.