

Popular Cocktails - III

Objectives :-

1. To be get familiar with few popular cocktails.
2. To understand the names & recipes of cocktails
3. To understand and remember ingredients and style of making cocktails
4. To understand the name and style of glass in which cocktails to be served.

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BRANDY ALEXANDER	INGREDIENTS:	RECIPE:
	<p>20ml Cognac 20ml fresh cream 20ml Brown Cream de Cacao</p> <p>Cream de Cacao: Chocolate, Vanilla flavored, rum based dark colored liqueur from France</p>	<p>Shake all ingredients with ice and strain into a cocktail glass</p> <p>Garnish: Fresh ground Nutmeg on the surface</p>

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SIDE CAR	INGREDIENTS:	RECIPE:
	<p>30ml Cognac 30ml Cointreau 30ml Fresh lime juice</p>	<p>Shake all ingredients with ice and strain into a Cocktail Glass</p> <p>Garnish: Lime wedge</p>

EGG NOGS	INGREDIENTS:	RECIPE:
	<p>50ml Cognac 01 whole egg Caster sugar Nutmeg</p>	<p>Shake all ingredients with ice and strain into a cocktail glass</p> <p>Garnish: Sprinkle grated nutmeg</p>

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BOMBAY COCKTAIL	INGREDIENTS:	RECIPE:
	<p>45ml Brandy 20ml Dry vermouth 25ml Sweet Vermouth 10ml Curcao Dash of Absinthe</p> <p>Absinthe: an anise-flavoured spirit derived from botanicals, including the flowers and leaves of wormwood</p>	<p>Add all ingredients in a mixing glass, add plenty of ice, stir well and strain into a Cocktail glass</p> <p>Garnish: Twist lemon peel to extract oils and leave in the glass</p>

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BACARDI	INGREDIENTS:	RECIPE:
	<p>45ml Bacardi white rum 20ml Fresh lime juice 05ml Grandine syrup 1 egg white</p> <p>Grenadine Syrup: made with pomegranate juice, sugar and water</p>	<p>Shake all ingredients with ice and strain into a cocktail glass</p> <p>Garnish: None</p>

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CUBA LIBRE	INGREDIENTS:	RECIPE:
	<p>50ml Bacardi white rum 100ml Cola</p>	<p>Pour white rum in collins glass with ice, top up with cola</p> <p>Garnish: Lemon wedge</p>

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DAIQUIRI	INGREDIENTS:	RECIPE:
	<p>45ml Daiquiri white rum 20ml fresh lime juice 05ml gomme syrup</p> <p>Gomme Syrup: Syrup with 2:1 sugar and water mixture, but has an added ingredient of gum arabic.</p>	<p>Shake all ingredients with ice, strain into a cocktail glass</p> <p>Garnish: None or wedge of lime</p>

PLANTERS PUNCH	INGREDIENTS:	RECIPE:
	<p>45ml rum 20ml fresh Orange/Pineapple/ Passion fruit juice 05ml grenadine syrup Soda water optional</p>	<p>Shake all ingredients with ice, strain into a highball glass filled with ice cubes, top with soda</p> <p>Garnish: Wedge of seasonal fruit</p>

References :-

1. **Food and Beverage Service-** 2nd Edition in Oxford Higher Education by [R. Singaravelavan](#).
2. **Food and Beverage Service-** A Training Manual by [Sudhir Andrews](#).
3. **Food and Beverage Service-** 9th edition by [Dennis Lilicrap](#).
4. www.ihmnotessite.net
5. www.slideshare.net

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**Thank
You**

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