

Popular Cocktails - IV

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.

| MOJITO | INGREDIENTS: | RECIPE: |
|--|--|---|
|  | <p>40ml white rum 30ml fresh lime juice 04 springs mint 2 teaspoons sugar Soda water</p> | <p>Muddle mint springs with sugar and lime juice in a highball glass, add rum and top with soda.</p> <p>Garnish: spring of mint leaves, wedge of lime</p> |

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| PINA COLADA | INGREDIENTS: | RECIPE: |
|--|---|---|
|  | <p>30ml white rum 30ml Coconut cream 90ml pineapple juice</p> | <p>Shake or blend all ingredients vigorously on ice until smooth, strain into a highball glass.</p> <p>Garnish: Fresh pineapple wedge and a maraschino cherry</p> |

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| BLACK RUSSIAN | INGREDIENTS: | RECIPE: |
|--|---|---|
|  | <p>50ml Vodka 20ml Coffee Liqueur</p> <p>Coffee Liqueur: Kahlua- rum based Tia Maria- Rum based</p> | <p>Pour all ingredients in an old fashioned glass filled with ice cubes, stir gently</p> <p>Garnish: None</p> |

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| WHITE RUSSIAN | INGREDIENTS: | RECIPE: |
|--|--|---|
|  | <p>50ml Vodka 20ml Coffee Liqueur 30ml fresh cream</p> <p>Coffee Liqueur: Kahlua- rum based Tia Maria- Rum based</p> | <p>Pour all ingredients in an old fashioned glass filled with ice cubes, stir gently , float the fresh cream on the top.</p> <p>Garnish: None</p> |

BLOODY MARY



INGREDIENTS:

45ml Vodka
90ml Tomato juice
15ml lemon juice

Tabasco is a brand of hot sauce made from tabasco peppers, vinegar, and salt.

Worcestershire is fermented sauce

RECIPE:

Shake all ingredients ice, season with salt, pepper, tabasco, Worcestershire, strain into highball glass

Garnish: Glass rimmed with salt, stick of carrot or celery

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| HARVEY WALLNAGER | INGREDIENTS: | RECIPE: |
|--|---|---|
|  | <p>45ml Vodka 90ml Orange juice 15ml Galliano</p> | <p>Place Vodka, Orange juice with ice in a highball glass, stir well, float Galliano with back of spoon</p> <p>Garnish: Slice of orange and maraschino cherry</p> |

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| KAMIKAZE | INGREDIENTS: | RECIPE: |
|--|---|--|
|  | 30ml Vodka 30ml Cointreau 30ml Fresh lime juice | Shake all ingredients ice, strain into large cocktail glass Garnish: Lime wedge |

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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