

COCKTAIL PREPARATION METHODS

BUILD METHOD

To build a drink, it is to pour the ingredients in the glass in which the cocktail is to be served. The stirring (mixing) is left to the customer. The majority of build drinks are served on ice.

1. Fill the glass at least 3/4 full with ice.
2. Pour in all ingredients over the ice.
3. Add garnish and straw, when needed, and serve.



SHAKE METHOD

This method is used with cocktails that contain juice, dairy, creamy liqueur or other heavy ingredients that do not combine easily with spirits.

1. Fill mixing glass at least 3/4 full with ice.
2. Pour in all ingredients over the ice.
3. Snug-fit stainless and glass shakers.
4. Shake generously for 5 to 10 seconds depending on the recipe.



BLEND METHOD

To blend a cocktail is to mix the ingredients in an electric blender. For a smooth texture any fruit should be cut in small pieces and put in the blender first.

1. Put in fruit first, liquid and then ice.
2. Blend for 10-12 seconds at medium speed.
3. Pour the content into a glass.



STIR METHOD

The cocktails that include mostly liquor should be stirred. The reason is texture. Stirring will produce a clear drink without a hazy effect.

1. Fill mixing glass at least 1/2 full with ice.
2. Pour all ingredients over the ice.
3. Using a bar spoon stir 2 to 3 times in a short circular motion.



MUDDLING METHOD

It is the process of mashing fruit, herbs or other ingredients with a muddler to extract their flavours. When muddling fruit, they should be cut in pieces. Use granulated sugar instead of simple syrup for this method.

1. Place ingredients in the bottom of a sturdy glass or a shaker.
2. With a muddler, firmly press and twist the ingredients.
3. Then follow the recipe.



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LAYER METHOD

This method gives an attractive look to a cocktail and is guaranteed to impress. The process involves pouring the heaviest liquid first, followed by a succession of progressively lighter ones.

1. Pour the heaviest liquid first.
2. Place the back of a bar spoon above the first liquid.
3. Slowly trickle the next ingredient over the back of the spoon, to float on the top of the first liquid.
4. Repeat step 2 & 3 if necessary.



SHAKE AND POUR / STIR AND POUR

This method is used for cocktails that are served over ice. After shaking or stirring the ingredients, pour the contents into the glass including the ice.

1. Shake or stir.
2. Remove mixing glass from the steel can.
3. Pour the contents into a glass.



SHAKE AND STRAIN / STIR AND STRAIN

This method prevents the ice going into the glass. It is used for cocktails which are served straight up such as Martinis or a Manhattan.

1. Place the strainer on top of the metal shaker or mixing glass with the spring inside the shaker.
2. Put your index finger on the top of the strainer and hold the shaker in the palm of your hand.
3. Pour liquid into a glass.



TOP UP / FILL UP

This method is used to fill up a glass with one specific ingredient without a measuring device. Some long cocktails such as a screwdriver combine carefully measured spirits with a large amount of one mixer or fruit juice.

Top up / fill up amount is typically around 4 to 6 oz.



COATING / RIMMING

The intention is to coat the rim of a glass with sugar, salt or other ingredients.

1. Moisten the rim with lemon or lime juice.
2. Dip the rim in a pile of salt, sugar or other ingredients.
3. Tap the glass to remove excess.

