

Virtual Cocktail Masterclass Shopping List

Mojito | Pornstar Martini | Bramble / Tom Collins / French 75

Tools & Glasses You will need...

- Ice (You can NEVER have too much Ice – Ice STOPS your drink from diluting)
 - Sharp Fruit Knife
 - Cocktail Shaker (or Large Jam Jar with Lid / Large Water Bottle with decent Opening to get Ice in)
 - Strainer (to stop Ice coming out of your Shaker...even your finger will work!)
 - Bar Spoon (or Longish Spoon – just needs to reach to bottom of your tall Highball glass)
 - Muddler (or a Rolling Pin with a flat end)
 - Juicer to get Lemon Juice from Lemon! (Failing that a strong Hand will work)
 - Straws
 - Tall “Highball” Glass - Mojito
 - Martini Glass – Pornstar Martini
 - Rocks Glass / Smaller Tumbler you’d sip neat Whiskey from – Bramble & Sour
 - Maybe also a Champagne Flute / Wine Glass depending on choice in the 3rd Cocktail.
- **A SHOT** of Something STRONG to start the night off!!! Shot glass can also act as your Measure!! BUT...You need to be able to Measure out 15ml / 25ml / 50m

Sugar Syrup

- You will need Sugar Syrup for most Cocktails that you make. It’s a Vital Ingredient.
- You can find it in most Supermarkets, in the Booze Aisle, normally next to the Fruity Liqueurs.
- BUT it is easy to make for yourselves
- Simply dissolve equal amounts of Castor / Granulated Sugar and Boiling Hot Water and leave to Chill. It’s always worth making a Bottle Up and keeping it in the Fridge.
- And if you can’t find Vanilla Sugar in the shops, for the Pornstar Martini, then make some Sugar Syrup up as above, and Add some Vanilla Extract / Essence to the mix. Adjust to Taste.
- To Buy Vanilla Syrup; look in the Coffee Aisle of a Supermarket. You’ll find it next to the Beans, Normally alongside Hazelnut and Caramel Syrups.

Mojito

- 1 Lime
- 3-4 Sprigs of Mint (12 decent leaves for Cocktail + 1 sprig for Garnishes)
- Rum (Can be White. Can be Gold. Can be Spiced. Can be Flavoured like Pineapple or Coconut.

IT DOESN'T MATTER!!!) If you don't Like Rum you could use a Flavoured Gin or Vodka too... but I'd urge you to use Rum. For a Classic Mojito, the BEST Rum is Havana 3yo.

- Sugar Syrup
- Soda (Plain Soda traditionally, but I'll also show your Mojitos with Flavoured Sodas)

• If you want to add Fresh Fruit to your Mojito, that can work too. Soft Fruit is best. Raspberries, Blueberries, Strawberries, Passion Fruit, (NOTE...Event Bartenders like steve, Always use Purées! – he'll explain why on the night)

If you want to make a NON-ALCOHOLIC (Mocktail) Mojito, then grab your favourite Juice. Anything from Pineapple, Apple, Mango, Exotic, Tropical. They All Work. And YES you can even add these to Rum!!

Pornstar Martini

- 1 Wedge Lime (1 lime will make 4-6 Wedges)
- 1 Passion Fruit for Garnish
- Vanilla Vodka – If you can't get Vanilla Vodka, Normal will do, as long as you have Vanilla Syrup
- Passoa (Most Supermarkets will sell, simply because of the PSM, In the drinks world, its right up there as the must stock Liqueur now.)
- Passion Fruit Purée – 'FUNKIN PRO' << *Clickable Link for Amazon for next day delivery. I use a brand called ODK now Long-life and available via Drinkstuff. << *Clickable Link Some Supermarkets do a Passion Fruit Coulis in the Baking Aisle. That will Work, If you really can't get Puree from Amazon.**
- Vanilla Sugar – If you're doing an Amazon Shop, then use this link
- Passion Fruit Juice. Rubicon ideally. Tescos, Morrisons, Asda do sell. Sainsburys did. Sometimes in the World Food Aisles. Failing that, as long as you can get some kind of Passion Fruit Juice, that'll work. Tropicana do an Orange & Passion Fruit in most Supermarkets in the Chilled Food Aisle. It's not the same taste, but it kinda works.
- Bubbly for the Shot!

Bramble /Tom Collins / French 75

All 3 Cocktails have exactly the same base 3 ingredients;

- The Bramble is shorter drink finished with Blackberry Liqueur.
- Tom Collins is a Longer Drink finished with Soda.
- French 75 replaces Soda with Bubbly!)

Main Ingredients

- Gin. (Fruity, Plain... IT DOESN'T MATTER!!! No need to go too Expensive)
- 1 Lemon
- Sugar Syrup

Then....

Bramble

- Blackberry Liqueur (Mure) which you won't get unless you buy online.
Or a Small bottle of Chambord will work.
- A Blackberry or Raspberry to Garnish

Tom Collins

- Soda.
- Orange to Garnish.
- Cherry if you have one.

French 75

- Prosecco, Champagne if you're Rich, Cava, ANY Sparkling wine.
- Raspberry to Garnish With the Collins or the French 75, you could swap out the Sugar for something like Elderflower Cordial...or another Flavour Cordial!