

# Cocktail



## Vocabulary

**Highball:** When a cocktail contains only a distilled spirit and a mixer, such as soda or fruit juice, it is a highball; many of the International Bartenders Association Official Cocktails are highballs.

**Lemon Wedges:** Lemon cut into slices.

**Cocktail garnishes:** Cocktail garnishes are decorative ornaments that add character or style to a mixed drink, most notably to cocktails.

**Flaming Cocktails:** Cocktails with fire on the glass.

- ❖ A large variety of cocktail garnishes are used.
- ❖ Many rum based cocktails, especially those with fruit flavors, tend to be decorated with tropical-themed garnishes or slices of fruit.
- ❖ Tequila based drinks favor limes and other citrus fruits.
- ❖ Gin and vodka based drinks tend toward garnishes with a more dignified flair (olives, onions or possibly a citrus twist or a single maraschino cherry.)
- ❖ Whiskey and brandy based drinks tend toward minimal garnishment, if any.





### Garnishing tools:

- ❖ Obtain the proper garnishing tools.
- ❖ Most garnishes can be made with a paring knife, but it is helpful to have a channel knife tool and a grater.
- ❖ A larger knife may be needed if larger fruits are to be prepared, such as oranges and pineapples.
- ❖ Channel Knife tools are used to make twists and spirals from citrus fruits, while a grater enables one to grate ingredients such as chocolate and nutmeg fresh right over the cocktail.
- ❖ A grater can be used to grate ingredients that are used for rimming glasses.
- ❖ A combination of different garnishes can be used, so have the tools ready for the types of garnishes that are to be made.



Salt or sugar rimmed glasses.



Lemon wedges

### Tips:

- Always have garnishes prepared and ready before making cocktails.
- Practice making the garnishes before making actual cocktails.
- There are many variations on certain cocktail recipes, and garnishes will vary according to the recipe.
- Always use fresh, sanitary ingredients for garnishes, as the garnishes are foods meant to be consumed.

### Warnings:

- Knives and other garnishing tools are sharp and may cause injury if not handled properly with care.
- No matter what kind of knife you are using, always make sure it's sharp. A dull knife tends to do more harm than good.

### Things you will need:

- Garnishing tools (grater, pairing knife, channel knife tool for citrus spirals)
- Various garnishes (depending on your knives) – maraschino cherries, citrus fruits, etc.

## How to make Chocolate full moon:

### Ingredients

#### Amount:

2 measures-----Tequila

1 measure----- De Kuyper Crème

1 measure----- De Cacao – brown

1 measure----- cream

Method: Pour all the ingredients into a shaker with ice and shake.

Strain into a cocktail glass.

Garnish with chocolate shaving if desired.

Garnish: Chocolate shavings if desired.

Type/Flavor: Chocolate

Glass: Martini









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