



## BAR

## Mixology Class



## FAMILY

## Mixology Class \$40

Our experienced Mixologist will help you to add that extra special touch to your gatherings with World Class Cocktails that will amaze your friends and family



@MaracuyaBeachClub



Passion for flavors



# What is Mixology?

Mixology is the study and practice of mixing alcoholic beverages; experimenting and creating new cocktail recipes similar to the way a chef creates a new dish

## MIXOLOGY TECHNIQUES

How to use the bar shaker.

Macerate

Double strain

Garnish



Foams are:

(in the simplest description) made up of a liquid that has millions of suspended bubbles inside of it. The result creates a "spongy" texture and interesting, creamy mouth feel

Salt Air

Mixologist uses soy lecithin or sucro a powdered emulsifier beloved by avant-garde chefs, to make the salty or any other flavor foam topping



## INGREDIENT'S PROPERTIES

**Basil:** Helps digestion, bad breath, regulates the nervous system, preserves hair loss

**Rosemary:** Antioxidant, prevents anemia, eliminates muscle pain, skin care and help brittle nails

**Mint:** It Clears airways, eliminate stomach gas, relaxing action

**Cilantro:** is very low in saturated fat and cholesterol, and the caloric value is nearly nonexistent. It is a good source of dietary fiber, vitamins A, C, E, K, calcium, iron, potassium, and magnesium. Just a ¼ cup of fresh cilantro provides 270 IU of Vitamin A, and 16% of the daily value recommended of vitamin K.

**Lemons:** are high in vitamin C, a powerful antioxidant; Vitamin C's ability to prevent or minimize cancer is unconfirmed; The manufacture of collagen in the human body is reliant on vitamin C; Some individuals with asthma may find vitamin C helps reduce symptoms



# Smoke Rum with Rosemary and Orange Sour

Technique: Smoked, Macerated, Shake, Double Strained



## Ingredients

- 60ml Rum
- Fresh Rosemary
- 30Grms Orange & Lime Cubes
- 30ml Simple Syrup
- 15ml Lemon Juice

## Preparation:

We start smoked rum with rosemary, the process is done by placing the rosemary on a flat surface and then burned with the flame of a blow-torch, a glass lid is placed to contain the smoke and aromas leaving inside the lid, glass with rum inside.  
Second step; in a cocktail shaker or glass we place orange cubes that we proceed to macerate, add liquid sugar and lemon juice, as well as the rum that we previously smoked, shake it in the shaker and strain it 2 times, serve it on clean ice and decorate, with orange

## Tropical Mojito

Technique: Macerated, Shake, Double Strained .

30grs Tropical Fruit: Dices of Strawberries, Orange & Pineapple

- 8 Mint Leaves
- 30ml Lemon Juice
- 15ml Simple Syrup
- 45ml Rum

Fill with Soda

## Preparation:

Place the pineapple, strawberry and orange in a mixing glass or shaker, macerate, add the rum, sugar syrup and lemon juice, add ice and shake, in another separate glass place fresh pieces of strawberry, pineapple and peppermint, pour the cocktail mixture over the fresh fruit using the double straining technique, fill the glass with ice and a soda.

## Passion Fruit Negroni

Technique: Mixed & Strained

- 10ml Vermut Rojo
- 10ml of Bitters
- 10ml of Gin
- 10ml Passion Fruit Juice.
- Dropps of Passoa

## Preparation:

In the mixing glass we pour. "Vermouth, Gin, fresh passion fruit juice, and a few drops of agostura, we incorporate the ice and mix using the bar spoon  
We chill a martini glass and pour the cocktail using a colander.  
Finally we add a few drops of passoa, on the finished cocktail.

## Katty Special

Technique: Macerated, Shake, Double Strained

- 30ml of Khalua
- 30ml of Bayles
- 30ml of Cream
- Vanilla Drops & Orange Zest

## Preparation:

In a shaker we place orange peels, and we macerate, we proceed to add the Khalua, bayles, cream and vanilla drops, add ice and shake strongly, cool a martini glass and serve the cocktail, to finish add orange zest over the cocktail

## Watermelon and Basil Compress Margarita

Technique: Macerated, Shake, Double Strained

- 45ml Tequila
- 45ml Triple Sec
- 30grs of Watermelon Compress
- 30ml of Lemon Juice
- 15ml of Simple Syrup
- Aire de limón y sal

In a shaker place the watermelon compress with basil, macerate, incorporate the tequila, triple sec, lemon juice, and the sugar syrup, add ice, and shake strongly, serve on clean ice in a rocker glass. We decorate with salt air.