



Ricettario Cocktail



Questo ricettario e compendio, che racchiude alcune ricette della Cocktail List ufficiale IBA 2020 e diverse proposte innovative, è stato realizzato da Rongelfrut in collaborazione con il consulente barman, formatore e comunicatore d'eccellenza: Stefano Renzetti.

Grande conoscitore del settore e maestro delle pubbliche relazioni, autore di diverse pubblicazioni, da sempre gestisce con successo diverse attività nelle Marche, oltre ad essere consulente di diverse aziende di rilievo nazionale e internazionale.





COSA SERVE SAPERE

Miscelare appassiona il consumatore da sempre e da oltre 250 anni il termine cocktail è in continua evoluzione e genera piacere nel consumo.

Alcolici, analcolici, funzionali, salutari, ognuno di essi raggiunge un gusto o soddisfa un'esigenza in base al piacere momentaneo.

LA COMPOSIZIONE

Già Ippocrate condivideva il vino con il dittamo di creta, miele ed assenzio creando l'antesignano del vermouth. In sud America, dopo Colombo, che portò la canna da zucchero, e dopo che i benedettini insegnarono loro la distillazione già nei primi del 1600, cominciarono a produrre alcol e di conseguenza a diluire perché il prodotto non era molto gradevole in purezza. Diluivano quindi con frutta e zucchero. Nacque così la ricetta caraibica: 4 dosi di forte 3 di dolce 2 di aspro. Soltanto 250 anni dopo gli americani dichiarano la nascita della parola cocktail.

LE EVOLUZIONI

La frutta è un elemento fondamentale nell'evoluzione dei cocktails. Dona colore, sapore, diluizione ed è percepita come elemento naturale e rinfrescante.

IN QUESTA PUBBLICAZIONE TROVERAI:

- I COCKTAILS IBA
- GLI SPRITZ
- GLI SPARKLING
- CHAMPAGNE COCKTAILS
- I MOCKTAIL
- I SORBETTI AL BAR

I COCKTAILS IBA

Il ricettario contiene l'elenco aggiornato con le ricette dei drink codificate dall'International Bartenders Association, l'organizzazione mondiale del settore bartending alla quale aderiscono 65 associazioni di categoria di tutto il mondo. I cocktail sono divisi in tre categorie: The Unforgettables, che raccoglie le ricette classiche indimenticabili; Contemporary Classic, simbolo del bere di classe e prestigio; New Era Drinks, con le novità calibrate sulle evoluzioni dei consumi e delle mode del momento.

La versione ufficiale, qui riportata integralmente, è in lingua inglese



CONTEMPORARY CLASSICS

BELLINI (SPARKLING)

INGREDIENTS

100 ml Prosecco

50 ml **White Peach Puree**

METHOD

Pour peach puree into the mixing glass with ice, add the Prosecco. Stir gently and pour into a chilled flute glass.

Note: some different versions

PUCCINI - **With Mandarin Juice**

ROSSINI - **With Strawberry Puree**

TINTORETTO - **With Pomegranate Juice.**

BLOODY MARY (ALL DAY/PICK ME UP)

INGREDIENTS

45 ml Vodka

90 ml Tomato Juice

15 ml **Lemon Juice**

2 dashes Worcestershire Sauce
Tabasco, Celery, Salt, Pepper
(to taste)

METHOD

Stir gently all the ingredients in a mixing glass with ice, pour into a rocks glass.

Note:

If requested with ice, pour into a highball glass.

GARNISH

Celery, Lemon Wedge (Optional)

CAIPIRINHA (ALL DAY)

INGREDIENTS

60 ml Cachaça

1 Lime cut into small wedges

4 Teaspoons White Cane Sugar

METHOD

Place lime and sugar into a double

old fashioned glass and muddle gently. Fill the glass with cracked ice and add the Cachaça.

Stir gently to blend ingredients.

CAIPIROSKA - Instead of Cachaça use Vodka;

CAIPIRISSIMA - Instead of Cachaça use Rum.

COSMOPOLITAN (ALL DAY)

INGREDIENTS

40 ml Vodka Citron

15 ml Cointreau

15 ml **Lime Juice**

30 ml **Cranberry Juice**

METHOD

Add all ingredients to cocktail shaker filled with ice. Shake well and strain into large cocktail glass.

GARNISH

Garnish with lemon twist.

CORPSE REVIVER #2 (ALL DAY)

30 ml Gin

30 ml Cointreau

30 ml Lillet Blanc

30 ml **Lemon Juice**

1 dash Absinthe

METHOD

Pour all ingredients into shaker with ice. Shake well and strain into chilled cocktail glass.

GARNISH

Orange zest.

CUBA LIBRE (LONG DRINK)

INGREDIENTS

50 ml White Rum

120 ml Cola

10 ml **Lime Juice**

METHOD

Build all ingredients in a highball

glass filled with ice.

GARNISH

Garnish with lime wedge.

FRENCH 75 (SPARKLING)

INGREDIENTS

30 ml Gin

15 ml **Lemon Juice**

15 ml Sugar Syrup

60 ml Champagne

METHOD

Pour all the ingredients, except Champagne, into a shaker.

Shake well and strain into a

Champagne flute. Top up with

Champagne. Stir gently.

GOLDEN DREAM (AFTER DINNER)

INGREDIENTS

20 ml Galliano

20 ml Triple Sec

20 ml **Orange Juice**

10 ml Fresh Cream

METHOD

Pour all ingredients into shaker filled with ice. Shake briskly for few seconds. Strain into chilled cocktail glass.

HEMINGWAY SPECIAL (ALL DAY)

INGREDIENTS

60 ml Rum

40 ml **Grapefruit Juice**

15 ml Maraschino

15 ml **Lime Juice**

METHOD

Pour all ingredients into a shaker with ice. Shake well and strain into a large cocktail glass.

HORSE'S NECK (LONG DRINK)

INGREDIENTS

40 ml Cognac

120 ml Ginger Ale

Dash of Angostura Bitters (optional)

METHOD

Pour Cognac and ginger ale directly into highball glass with ice cubes.

Stir gently. If preferred, add dashes of Angostura Bitters.

GARNISH

Garnish with one lemon spiral rind.

KIR (BEFORE DINNER)

INGREDIENTS

90 ml Dry White Wine

10 ml **Crème de Cassis**

METHOD

Pour **Crème de Cassis** into glass, top up with white wine.

Note:

KIR ROYAL - Use Champagne instead of white wine

LONG ISLAND ICED TEA (LONG DRINK)

INGREDIENTS

15 ml Vodka

15 ml Tequila

15 ml White rum

15 ml Gin

15 ml Cointreau

25 ml **Lemon juice**

30 ml Simple syrup

Top with Cola

METHOD

Add all ingredients into highball glass filled with ice. Stir gently.

GARNISH

Lemon Slice (Optional)

MARGARITA (ALL DAY)

50 ml 100% Agave Tequila

20 ml Triple Sec

15 ml **Lime Juice**

METHOD

Add all ingredients to a shaker with ice. Shake and strain into a chilled cocktail glass.

GARNISH

Half salt rim (Optional)

MIMOSA (SPARKLING)

INGREDIENTS

75 ml **Orange Juice**

75 ml Prosecco

METHOD

Pour **orange juice** into flute glass and gently pour the sparkling wine in. Stir gently.

Note: Also known as Buck's Fizz.

GARNISH

Garnish with orange twist (Optional).

MOJITO (LONG DRINK)

INGREDIENTS

45 ml White Cuban Ron

20 ml **Lime Juice**

6 Mint Sprigs

2 tsp White Cane Sugar

Soda Water

METHOD

Mix mint sprigs with sugar and **lime juice**. Add a splash of soda water and fill the glass with ice. Pour the rum and top with soda water. Lightly stir to blend all ingredients.

GARNISH

Garnish with sprigs of mint and slice of lime.

MOSCOW MULE (ALL DAY)

INGREDIENTS

45 ml Smirnoff Vodka

120 ml Ginger Beer

10 ml **Lime juice**

METHOD

In an Mule Cup or rocks glass, combine the vodka and ginger beer.

Add lime juice and gently stir to blend all ingredients.

GARNISH

Garnish with a lime slice.

PINA COLADA (LONG DRINK)

INGREDIENTS

50 ml White Rum

30 ml **Coconut Milk**

50 ml **Pineapple Juice**

METHOD

Blend all the ingredients with ice in an electric blender, pour into a large glass and serve with straws.

Note:

Historically a few drops of fresh lime juice was added to taste. 4 slices of fresh pineapple can be used instead of juice.

GARNISH

Garnish with a slice of pineapple with a cocktail cherry.

PISCO SOUR (ALL DAY)

INGREDIENTS

60 ml Pisco

30 ml **Lemon Juice**

20 ml Simple Syrup

1 Raw Egg White

METHOD

Add all ingredients to a shaker with ice. Shake and strain into a chilled goblet glass.

GARNISH

Few dashes of Amargo bitters on top as an aromatic garnish.

SEA BREEZE (LONG DRINK)

INGREDIENTS

40 ml Vodka
120 ml **Cranberry Juice**
30 ml **Grapefruit Juice**

METHOD

Build all ingredients in a highball glass filled with ice.

GARNISH

Garnish with an orange zest and cherry.

SEX ON THE BEACH (LONG DRINK)

INGREDIENTS

40 ml Vodka
20 ml Peach Schnapps
40 ml **Orange Juice**
40 ml **Cranberry Juice**

METHOD

Build all ingredients in a highball glass filled with ice.

GARNISH

Garnish with half orange slice.

SINGAPORE SLING (LONG DRINK)

INGREDIENTS

30 ml Gin
15 ml Cherry liqueur
7.5 ml Cointreau
7.5 ml DOM Bénédictine
120 ml Fresh **Pineapple Juice**
15 ml **Lime Juice**

10 ml Grenadine Syrup

A dash of Angostura bitters

METHOD

Pour all ingredients into cocktail shaker filled with ice cubes. Shake well. Strain into Hurricane glass.

GARNISH

Garnish with pineapple and maraschino cherry.

TEQUILA SUNRISE (LONG DRINK)

INGREDIENTS

45 ml Tequila
90 ml **Orange Juice**
15 ml Grenadine Syrup

METHOD

Pour tequila and **orange** juice directly into a highball glass filled with ice cubes. Add the grenadine syrup to create chromatic effect (sunrise), do not stir.

GARNISH

Garnish with half orange slice or an orange zest.

ZOMBIE (LONG DRINK)

INGREDIENTS

45 ml Jamaican dark rum
45 ml Gold Puerto Rican rum
30 ml Demerara Rum
20 ml **Lime Juice**
15 ml Falernum
15 ml Donn's Mix* (1/3 cinnamon syrup, 2/3 **grapefruit juice**)

1 tsp Grenadine syrup
1 dash Angostura bitters
6 drops Pernod

METHOD

Add all ingredients into an electric blender with 170 grams of cracked ice. With pulse bottom blend for a few seconds. Serve in a tall tumbler glass.

Note:

*Donn's Mix: 2 parts fresh yellow grapefruit and 1 part cinnamon syrup

GARNISH

Garnish with mint leaves.

THE UNFORGETTABLES AVIATION (MARTINIS)

INGREDIENTS

45 ml Gin
15 ml Maraschino Liqueur
15 ml **Lemon Juice**

1 Bar Spoon Crème de Violette

METHOD

Add all ingredients into a cocktail shaker. Shake with cracked ice and strain into a chilled cocktail glass.

GARNISH

Optional Maraschino Cherry.

BRANDY CRUSTA (ALL DAY)

INGREDIENTS

52.5 ml Brandy
7.5 ml Maraschino Luxardo
1 Bar Spoon Curacao
15 ml **Lemon Juice**

1 Bar Spoon Simple Syrup
2 Dashes Aroma Uc Bitters

METHOD

Mix all ingredients together with ice cubes in a mixing glass and strain into prepared slim cocktail glass.

GARNISH

Rub a slice of orange (or lemon) around the rim of the glass and dip it in pulverised white sugar, so that the sugar sticks to the edge of the glass. Carefully place the orange/lemon peel around the inside of the glass.

CASINO (ALL DAY)

INGREDIENTS

40 ml Old Tom Gin
10 ml Maraschino Liqueur
10 ml **Lemon Juice**

2 Dashes Orange Bitters

METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, strain

into chilled rocks glass with ice.

GARNISH

Garnish with a lemon zest and a maraschino cherry.

CLOVER CLUB (ALL DAY)

INGREDIENTS

45 ml Gin
15 ml **Raspberry Syrup**
15 ml **Lemon Juice**

30 ml Egg White

METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, strain into chilled cocktail glass.

GARNISH

Fresh raspberries.

DAIQUIRI (BEFORE DINNER)

INGREDIENTS

60 ml White Cuban Ron
20 ml **Lime Juice**

2 Bar Spoons Superfine Sugar

METHOD

Add all ingredients to a cocktail shaker. Stir well to dissolve the sugar. Add ice and shake. Strain into chilled cocktail glass.

GIN FIZZ (LONG DRINK)

INGREDIENTS

45 ml Gin
30 ml **Lemon Juice**
10 ml Simple Syrup
Splash of Soda Water

METHOD

Shake all ingredients with ice except soda water. Pour into thin tall Tumbler glass, top with a splash of soda water.

NOTE: Serve without ice.

GARNISH: Garnish with lemon slice, optional lemon zest.



JOHN COLLINS (LONG DRINK)

INGREDIENTS

45 ml Gin
30 ml **Lemon Juice**
15 ml Simple Syrup
60 ml Soda Water

METHOD

Pour all ingredients directly into highball glass filled with ice. Stir gently.

NOTE:

Use 'Old Tom' Gin for Tom Collins.

GARNISH

Garnish with lemon slice and maraschino cherry.

LAST WORD (BEFORE DINNER)

INGREDIENTS

22.5 ml Gin
22.5 ml Green Chartreuse
22.5 ml Maraschino Liqueur
22.5 ml **Lime Juice**

METHOD

Add all ingredients into a cocktail shaker. Shake with ice and strain into a chilled cocktail glass.

MARY PICKFORD (ALL DAY)

INGREDIENTS

45 ml White Rum
45 ml **Pineapple Juice**/Puree
7.5 ml Maraschino Liqueur
5 ml Grenadine Syrup

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

MONKEY GLAND (ALL DAY)

INGREDIENTS

45 ml Dry Gin
45 ml **Orange Juice**
1 Table Spoon Absinthe

1 Table Spoon Grenadine Syrup

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

PARADISE (ALL DAY)

INGREDIENTS

30 ml Gin
20 ml Apricot Brandy
15 ml **Orange Juice**

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

PLANTERS PUNCH (LONG DRINK)

INGREDIENTS

45 ml Jamaican Rum
15 ml **Lime Juice**
30 ml Sugar Cane Juice

METHOD

Pour all ingredients directly into a small tumbler or a typical terracotta glass.

NOTE:

Dilute to taste, this can be done with water, ice or fresh juices.

GARNISH

Garnish with orange zest.

RAMOS FIZZ (LONG DRINK)

INGREDIENTS

45 ml Gin
15 ml **Lime Juice**
15 ml **Lemon Juice**
30 ml Sugar Syrup
60 ml Cream
30ml Egg white
3 Dashes Orange Flower Water
2 Drops Vanilla Extract
Soda Water

METHOD

Pour all ingredients, except soda water, into a cocktail shaker with ice. Shake for two minutes, double strain into a glass, pour the drink back into the shaker and hard shake without ice for one minute. Strain into a highball glass, top up with soda.

NOTE:

This drink was invented by Henry Ramos in 1888, at his Meyer's Table d'Hôtel Internationale bar in New Orleans. The Ramos Fizz was originally shaken for 12 minutes by a crew of 30 bartenders who passed the shaker to each other.

SIDECAR (ALL DAY)

INGREDIENTS

50 ml Cognac
20 ml Triple Sec
20 ml **Lemon Juice**

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

WHISKEY SOUR BEFORE DINNER)

INGREDIENTS

45 ml Bourbon Whiskey
25 ml **Lemon Juice**
20 ml Sugar Syrup
30 ml Egg White (Optional)

METHOD

Pour all ingredients into cocktail shaker filled with ice. Shake well. Strain into cobbler glass. If served "On the rocks", strain ingredients into old fashioned glass filled with ice.

NOTE:

If egg white is used, shake a little harder to release and incorporate

the foam from the egg white.

GARNISH

Garnish with half orange slice and maraschino cherry, orange zest can be used, if preferred.

WHITE LADY (ALL DAY)

INGREDIENTS

40 ml Gin
30 ml Triple Sec
20 ml **Lemon Juice**

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

NEW ERA BARRACUDA (SPARKLING)

INGREDIENTS

45 ml Gold Rum
15 ml Galliano
60 ml **Pineapple Juice**/Puree
1 dash Fresh **Lime Juice**

Top up with Prosecco

METHOD

Pour all ingredients into a cocktail shaker, except the Prosecco, shake well with ice, strain into a chilled highball glass filled with ice and top up with Prosecco.

GARNISH

Pineapple and Cherry, optional mint spring for additional aroma.

BRAMBLE (ALL DAY)

INGREDIENTS

50 ml Gin
25 ml **Lemon Juice**
12.5 ml Sugar Syrup
15 ml Crème de Mûre

METHOD

Pour all ingredients into a cocktail shaker, except the Crème de Mûre,

shake well with ice, strain into a chilled old fashioned glass filled with crushed ice, then pour the blackberry liqueur (Crème de Mûre) over the top of the drink, in a circular motion.

GARNISH

Garnish with a lemon slice and blackberries (optional).

BEE'S KNEES (ALL DAY)

INGREDIENTS

52.5 ml Dry Gin
2 teaspoons Honey Syrup
22.5 ml **Lemon Juice**
22.5 ml **Orange Juice**

METHOD

Stir honey with lemon and **orange** juice until it dissolves, add gin and shake with ice. Strain into a chilled cocktail glass.

GARNISH

Optionally garnish with lemon or orange zest.

CACHANCHARA (ALL DAY)

INGREDIENTS

60 ml Cuban Aguardiente
15 ml **Lime Juice**
15 ml Raw Honey
50 ml Water

METHOD

Mix honey with water and lime juice and spread the mixture on the bottom and sides of the glass. Add cracked ice, and then the rum. Finish by energetically stirring from bottom to top.

GARNISH

Lime wedge.

ESPRESSO MARTINI

INGREDIENTS (AFTER DINNER)

50 ml Vodka
30 ml Kahlúa
10 ml Sugar Syrup
1 strong Espresso

METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, strain into chilled cocktail glass.

FERNANDITO (LONG DRINK)

INGREDIENTS

50 ml Fernet Branca
Fill up with cola

METHOD

Pour the Fernet Branca into a double old fashioned glass with ice, fill the glass up with cola. Stir gently.

FRENCH MARTINI (ALL DAY)

INGREDIENTS

45 ml Vodka
15 ml Raspberry Liqueur
15 ml **Pineapple Juice**/Puree

METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, strain into a chilled cocktail glass.

GARNISH

Squeeze oil from lemon peel onto the drink.

ILLEGAL (ALL DAY)

INGREDIENTS

30 ml Espadin Mezcal
15 ml Jamaica Overproof White Rum
15 ml Falernum
1 Bar Spoon Maraschino Luxardo
22.5 ml **Lime Juice**

15 ml Simple Syrup

30 ml Egg White (Optional)

METHOD



Pour all ingredients into the shaker. Shake vigorously with ice. Strain into a chilled cocktail glass, or "on the rocks" in a traditional clay or terracotta mug.

LEMON DROP MARTINI (ALL DAY)

INGREDIENTS

30 ml Vodka Citron
20 ml Triple Sec
15 ml **Lemon Juice**

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into a chilled cocktail glass.

GARNISH

Garnish with sugar rim around the glass.

NAKED AND FAMOUS (ALL DAY)

INGREDIENTS

22.5 ml Mezcal
22.5 ml Yellow Chartreuse
22.5 ml Aperol
22.5 ml **Lime Juice**

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into a chilled cocktail glass.

NEW YORK SOUR (ALL DAY)

INGREDIENTS

60 ml Rye Whiskey or Bourbon
22.5 ml Simple syrup
30 ml lemon juice
30 ml Egg white
15 ml Red wine (Shiraz or Malbec)

METHOD

Pour all ingredients into the shaker. Shake vigorously with ice. Strain into a chilled rocks glass filled with ice. Float the wine on top.

GARNISH

Garnish with lemon or **orange** zest with **cherry**.

OLD CUBAN (ALL DAY)

INGREDIENTS

6/8 Mint Leaves
45 ml Aged Rum
22.5 ml **Lime Juice**
30 ml Simple Syrup
2 Dashes Angostura Bitters
60 ml Brut Champagne or Prosecco

METHOD

Pour all ingredients into cocktail shaker except the wine, shake well with ice, strain into a chilled elegant cocktail glass. Top up with the sparkling wine.

GARNISH

Garnish with mint sprigs.

PALOMA (ALL DAY)

INGREDIENTS

50 ml 100% Agave Tequila
5 ml **Lime juice**
A pinch of salt
100 ml Pink Grapefruit Soda

METHOD

Pour the tequila into a highball glass, squeeze in the lime juice. Add ice and salt, fill up with pink grapefruit soda. Stir gently.

GARNISH

Garnish with a slice of lime.

PAPER PLANE (BEFORE DINNER)

INGREDIENTS

30 ml Bourbon Whiskey
30 ml Amaro Nonino
30 ml Aperol
30 ml **Lemon Juice**

METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, strain into a chilled cocktail glass.

PENICILLIN (ALL DAY)

INGREDIENTS

60 ml Blended Scotch Whisky
7.5 ml Lagavulin 16y Whisky
22.5 ml Fresh **Lemon Juice**
22.5 ml Honey Syrup
2-3 quarter size Sliced Fresh Ginger

METHOD

Muddle fresh ginger in a shaker and add the remaining ingredients, except for the Islay single malt whisky. Fill the shaker with ice and shake. Double-strain into a chilled old fashioned glass with ice. Float the single malt whisky on top.

GARNISH

Garnish with candied ginger.

RUSSIAN SPRING PUNCH (SPARKLING)

INGREDIENTS

25 ml Vodka
25 ml **Lemon Juice**
15 ml Crème de Cassis
10 ml Sugar syrup
Top up sparkling wine

METHOD

Pour all ingredients into cocktail shaker except the sparkling wine, shake well with ice, strain into a chilled tall tumbler glass filled with ice and top up with sparkling wine.

GARNISH

Garnish with blackberries and optionally a lemon slice as well.

SOUTHSIDE (ALL DAY)

INGREDIENTS

60 ml London Dry Gin

30 ml **Lemon Juice**

15 ml Simple Syrup

5/6 Mint Leaves

30 ml Egg White (Optional)

METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, double-strain into chilled cocktail glass.

Note: If egg white is used, shake vigorously.

GARNISH

Garnish with mint sprigs.

SPICY FIFTY (ALL DAY)

INGREDIENTS

50 ml Vodka Vanilla
15 ml Elderflower Cordial
15 ml **Lemon Juice**
10 ml Monin Honey Syrup
2 thin Slices Red Chili Pepper

METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, double-strain into a chilled cocktail glass.

GARNISH

Garnish with a red chili pepper.

SUFFERING BASTARD

INGREDIENTS (LONG DRINK)

30 ml Cognac or Brandy
30 ml Gin
15 ml **Lime Juice**
2 Dashes Angostura Bitters

Top up Ginger beer

METHOD

Pour all ingredients into a cocktail shaker, except the ginger beer, shake well with ice. Pour unstrained into a Collins glass or into the original S. Bastard mug and top up with ginger beer.

GARNISH

Garnish with mint sprig and an orange slice (optional).

TOMMY'S MARGARITA (ALL DAY)

INGREDIENTS

45 ml Tequila 100% agave
15 ml **Lime Juice**

2 Bar Spoons of Agave Nectar

METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, strain into a chilled rocks glass filled with ice.

GARNISH

Garnish with a lime slice.

TRINIDAD SOUR (ALL DAY)

INGREDIENTS

45 ml Angostura Bitters
30 ml Orgeat Syrup
22.5 ml **Lemon Juice**
15 ml Rye Whiskey

METHOD

Pour all ingredients into a mixing glass with ice cubes. Stir well. Strain into a chilled cocktail glass.

YELLOW BIRD (ALL DAY)

INGREDIENTS

30 ml White rum
15 ml Galliano
15 ml Triple Sec
15 ml **Lime Juice**

METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, strain into a chilled cocktail glass. shaker, shake well with ice, strain into chilled cocktail glass.

VE.N.TO. (ALL DAY)

INGREDIENTS

45 ml White Smooth Grappa
22.5 ml **Lemon Juice**
15 ml Honey mix (replace water with chamomile)*
15 ml Chamomile cordial
30 ml Egg White (Optional)

METHOD

Pour all ingredients into the shaker. Shake vigorously with ice. Strain into a chilled small tumbler glass filled with ice.

Notes:

*If desired, water can be replaced by chamomile infusion in the honey mix.

GARNISH

Garnish with lemon zest and white grapes.



GLI SPRITZ

Si presume che lo Spritz sia nato durante la dominazione austriaca (1797-1814). Per gli austriaci il vino prodotto in Veneto, a quei tempi, era forte e aspro, quindi preferirono allungarlo con un po' di acqua, probabilmente un'acqua che loro conoscevano, già imbottigliata a quei tempi, proveniente dalla località tedesca sita sulle montagne Taunus, di nome Selters (da cui il termine Selterswasser). Proprio quest'acqua ha originato, per contrazione, il termine seltz. Nella prima parte del 1800, Priestley, imitando l'acqua di Selters, saturò l'acqua con anidride carbonica, conservata in bottiglie ben chiuse. Soltanto nei primi anni del 1900 a Venezia si cominciarono ad aggiungere i bitter per aromatizzare lo Spritz che tradotto significa 'spruzzare'.

La ricetta base codificata IBA è la seguente:

90 ml Prosecco

60 ml Aperol

Una spruzzata di soda

Ma possiamo proporre varianti sul tema aggiungendo frutta fresca, inventando il fruit spritz? Certamente. Ecco alcuni abbinamenti:

SUCCO DI ANANAS
SUCCO DI ANGURIA
SUCCO DI FICO D'INDIA
SUCCO DI MELOGRANO
SUCCO DI PASSION FRUIT
SUCCO DI ZENZERO
SUCCO DI LIMONE DI SORRENTO IGP
SUCCO DI ARANCIA BIONDA
SUCCO DI ARANCIA ROSSA
SUCCO DI LIME
SUCCO DI LIMONE PRIMO FIORE
SUCCO DI MANDARINO
PUREA DI FRAGOLA
PUREA DI FRUTTI DI BOSCO
PUREA DI LAMPONE
PUREA DI MANGO
PUREA DI MIRTILLO

GLI SPARKLING

Gli sparkling cocktail sono cocktail che hanno come componente principale vini frizzanti come il prosecco, lo spumante o lo champagne.

Il termine sparkling infatti in inglese significa effervescente, gassato. Sono cocktail mediamente alcolici.

BELLINI 100 ml Prosecco + 50 ml **purea di pesca bianca**

PUCCINI – 100 ml Prosecco + 50 ml **succo di mandarino**

ROSSINI – 100 ml Prosecco + 50 ml **purea di fragola**

MIMOSA – BUCK's FIZZ + **succo d'arancia**

TINTORETTO – 100 ml Prosecco + 50 ml **succo di melograno**

TIZIANO – 100 ml Prosecco + 50 ml **purea di uva fragola**

BUCINTORO – 100 ml Prosecco + 50 ml **purea di lampone**

CHAMPAGNE COCKTAIL

Si hanno notizie del drink fin dalla prima metà del 1800, e sebbene non se ne conosca l'origine, è sempre stato considerato il cocktail più elegante e raffinato in assoluto, tanto che anche Mark Twain lo cita in uno dei suoi testi.

90 ml di Champagne ghiacciato

10 ml Cognac

2 gocce di bitter Angostura

Qualche goccia di Grand Marnier (facoltativo)

1 zolletta di zucchero

PREPARAZIONE

Mettere la zolletta di zucchero con 2 gocce di bitter in una coppa da champagne, aggiungere il cognac. Versare delicatamente lo Champagne ghiacciato.

I MOCKTAIL

Reinterpretare i classici in versione analcolica

Mock, ovvero 'finto', se usato come verbo significa 'prendersi gioco' o 'fare il verso'. Lo stesso meccanismo è applicato per la parola mocktail che sta a indicare reinterpretazioni di cocktail classici o miscele originali ma

rigorosamente prive di alcol.

Solo perché un mocktail è analcolico non significa che debba essere noioso! Tra la pleora di vino analcolico, champagne e birra, oggi è più facile che mai evitare di bere alcool senza sentirsi esclusi.

E che sia per i tuoi ospiti o per te, è sempre una buona idea aggiungere un mocktail divertente e rinfrescante al mix delle tue proposte.

Ecco le nostre ricette facili, deliziose e analcoliche preferite, da servire al tuo prossimo evento.

MOCK MAI TAI

10 cl **Succo di ananas**

10 cl **Succo di arancia**

5 cl **Succo di lime**

5 cl Orzata

5 cl Crema di latte

MOCKIR

10 cl **Purea di ribes**

20 cl Gassosa

MOCK MOJITO

10 cl **Purea di Mela Granny Smit**

10 Foglioline di menta

1 Cucchiaino di **succo di lime**

1 Cucchiaino di sciroppo di zucchero

Ginger ale

Ghiaccio tritato

MOCKARGARITA

5 cl **Succo di lime**

5 cl Guava

10 cl di **Succo di mela**

10 cl **Purea di Litchi**

Bordatura di Sale sul bicchiere

MOCK SEX ON THE BEACH

5 cl **Succo di limone**

10 cl **Pesca**

10 cl **Arancia**

5 cl **Purea mirtilli**

MOCK MARY PICKFORD

10 cl **Succo di ananas**

10 cl **Succo di amarena**

5 cl **Succo di melograno**

5 cl **Succo di limone**

MOCK PARADISE

15 cl **Purea di albicocca**

15 cl **Succo di arancia**

5 cl **Succo di zenzero**

MANGO MULE

4-5 Fette di cetriolo

12 cl di **Sciroppo di miele**

15 cl di **Purea di mango**

15 cl di **Succo di lime fresco**

15 cl Ginger beer

Shakerare tutti gli ingredienti esclusa la ginger beer che verserete alla fine, mescolate delicatamente

POBA

20cl **Pompelmo Rogelfrut**

10/12 Foglie di basilico

Mettere tutto in un blender e frullare con abbondante ghiaccio

Si possono aggiungere 2 cucchiaini di zucchero, se lo si vuole alcolico 4 cl di vodka



PASSION

10 cl **Passion fruit**

10 cl **Ananas**

10 cl tonica

Shakerare ananas e passion fruit e versare con tutto il ghiaccio in un bicchiere capiente.

Aggiungere acqua tonica

ENERGY PEARS

10 cl nettare di **Pera**

10 cl Latte

Polvere o essenza q.b. cannella

Spolverata in superficie di cacao

Mettere gli ingredienti nel blender con ghiaccio e versare in un bicchiere capiente spolverare del cacao in superficie

INTENSO

15 cl **Purea di ribes**

5 cl **Lime**

5 cl di Miele diluito

Allungare con Ginger ale e menta

FRESCO

Succo di limone di Sorrento

10 cl sciroppo di miele

Ricca spruzzata di seltz

Rosmarino

Shakerare il tutto e versare in un capiente bicchiere dove avete messo un bel rametto di rosmarino spruzzare il seltz e mescolare con il barspoon

ACH-HA (BENE)

15 cl Te verde

10 cl **Acerola**

10 cl **Mango alphonso**

5 cl sciroppo di zucchero

Shakerare il tutto e versare con il suo ghiaccio in un capiente bicchiere

FAMOSO

10 cl **Cocco**

10 cl **Ananas**

10 cl **Fragola**

Mettere tutti gli ingredienti nel frullatore con abbondante ghiaccio e versare in un capiente bicchiere

FULFILLING

15 cl Cocomero

5 cl **Lime**

15 cl Infuso all'anice

Versare gli ingredienti direttamente nel bicchiere mescolando delicatamente con abbondante ghiaccio

N HO

10 cl di **Succo di litchi**

10 cl **Succo di acerola**

5 cl Sciroppo semplice

5 cl **Limone**

15 cl di Tè al gelsomino

Shakerare il tutto con ghiaccio, aggiungere il tè alla fine che rimarrà in sospensione che verrà mescolato dal cliente

UKIYO

15 cl di **succo di yuzu**

3 cl di sciroppo di miele

5 cl **succo di melograno**

5 cl di seltz

6 foglie di menta

MANNARINU

10 cl di **Succo di mandarino**
10 cl di **Succo di mela**
10 cl **Uva fragola**
2 cl di Succo di zenzero
3 cucchiaini di zucchero
Frullare il tutto con ghiaccio e versare in un bicchiere capiente

MOCK ANGURIA

Succo di anguria
Estratto di finocchio
Menta

MOCKTAIL GRAPE

Pompelmo giallo
Pere mature
Lime
Ghiaccio a cubetti

HO LALA

Passion fruit
Ananas
Allungare con crodino

SHALL WE HAVE SEX?

Mango
Succo di lime
Succo di pompelmo rosa
Rosmarino

LIVE LIFE

Lampone
Succo di mela
Zenzero

SENSAZIONE

Succo di mandarino
Purea di pesca saturnia
Foglie di salvia





SORBETTI AL BAR

Il sorbetto altro non è che frutta addensata a freddo con aggiunta di sciroppo di zucchero.

Sono tante le tecniche di preparazione: si possono aggiungere aromi e/o erbe aromatiche e spezie e il composto si può arricchire con l'albume d'uovo, che dona volume e cremosità al tempo stesso.

Di seguito vi proponiamo un sistema semplice per ottenere le ricette base con molteplici varianti in brevissimo tempo con l'ausilio di un frullatore.

Per creare un sorbetto utilizzare le puree e i succhi della gamma Rogelfrut in versione ancora mediamente congelata, inserendoli nel frullatore e aggiungendo un po' di sciroppo di zucchero.

Se invece volete realizzare uno sgroppino, aggiungete spumante o vodka o entrambi gli alcolici.

Se volete una granita naturale aggiungete ghiaccio a volontà.

SORBETTO LIMONE VODKA

3 cucchiaini di gelato al Limone

1/2 bicchierino di Vodka

Inserire i due ingredienti in un blender e frullare con abbondante ghiaccio. Si possono aggiungere 2 cucchiaini di zucchero.

Altri gusti si ottengono sostituendo al gelato al Limone, il gelato al Mandarino.

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