

Rogelfrut[®]

Cocktail Recipe Book



This recipe book and compendium, which includes some recipes from the official 2020 IBA Cocktail List as well as several innovative proposals, was created by Rogelfrut in collaboration with the distinguished bartender, trainer, and communicator Stefano Renzetti.

A great connoisseur of the industry and a master of public relations, he is the author of several publications and has successfully managed various businesses in the Marche region for many years. In addition, he serves as a consultant for several prominent national and international companies.

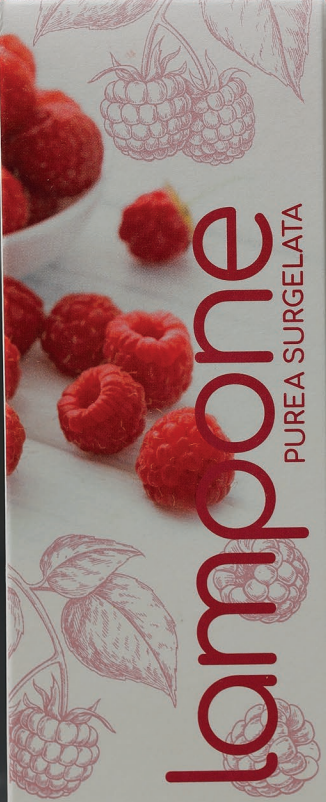


Da consumarsi preferibilmente entro fine - Best Before end -
Miglior risultato gustativo sui dolci - A consumarsi di preferenza avanti la...

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LAMPONE • HIMBEERE
RASPBERRY • FRAMBOISE
FRAMBUESA

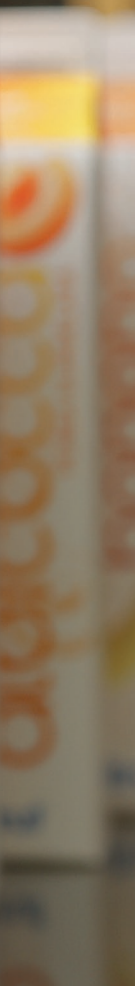
• Saccharose • Saccharose • Sucrose • Sacarosa



lampone

PUREA SURGELATA

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WHAT YOU NEED TO KNOW

Mixing has always fascinated consumers, and for over 250 years the term cocktail has been constantly evolving and bringing pleasure to consumption. Alcoholic, non-alcoholic, functional, healthy, each one of them caters for a taste or satisfies a need tailored to taste and momentary pleasure.

THE COMPOSITION

Hippocrates already flavoured wine with Cretan dittany, honey and wormwood, making it the precursor of vermouth. With Columbus's discovery and bringing sugar cane, and after the Benedictines taught them distillation in the early 1600s, South Americans began distilling and also diluting due to the lack of purity in the product. They therefore used fruit and sugar to dilute. This is how the Caribbean recipe originated: 4 doses of strong, 3 of sweet, 2 of sour. Only 250 years later, the Americans would declare the emergence of the word 'cocktail'.

EVOLUTIONS

Fruit is a fundamental element in the evolution of cocktails.

It adds color, flavor, dilution, and is perceived as a natural and refreshing component.

IN THIS PUBLICATION YOU WILL FIND:

- IBA COCKTAILS
- SPRITZ
- SPARKLING
- CHAMPAGNE COCKTAILS
- MOCKTAIL
- SORBETS AT THE BAR
- FLAVOURED WATERS

IBA COCKTAILS

The recipe book contains an up-to-date list of the drink recipes established by the International Bartenders Association, the world-wide organisation for the bartending sector with 65 member associations from all over the world.

The cocktails are divided into three categories: The Unforgettables, 33 drinks, which bring together the unforgettable classic recipes; Contemporary Classics, 31 drinks plus 7 variants, the symbol of classy and prestigious drinking; New Era Drinks, 26 cocktails, with innovations adapted to changes in consumption and current fashions.

The official version is in English and is reproduced here in full.



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 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 spring 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.



SPRITZ

It is believed that the Spritz originated during Austrian rule (1797-1814).

The wine produced in Veneto was strong and sour for the Austrians at the time, so they preferred to dilute it with a little water, probably water that they were familiar with and that was already bottled at the time, coming from a German village in the Taunus mountains called Selters (hence the term Selterswasser).

In the early 1800s, Priestley copied Selters water and saturated it with carbon dioxide, stored in tightly sealed bottles.

It was not until the early 1900s that bitters began to be added in Venice to flavour the Spritz, which translated means 'to sprinkle'.

The basic IBA established recipe is as follows:

90 ml Prosecco

60 ml Aperol

A splash of soda

But can we come up with variations by adding fresh fruit, inventing the fruit spritz? Of course. Here are some combinations:

PINEAPPLE JUICE
WATERMELON JUICE
PRICKLY PEAR JUICE
POMEGRANATE JUICE
PASSION FRUIT JUICE
GINGER JUICE
SORRENTO LEMON IGP JUICE
BLONDE ORANGE JUICE
RED ORANGE JUICE
LIME JUICE
PRIMO FIORE LEMON JUICE
MANDARIN JUICE
STRAWBERRY PUREE
WILD BERRY PUREE
RASPBERRY PUREE
MANGO PUREE
BLUEBERRY PUREE

SPARKLING

Sparkling cocktails are cocktails whose main ingredient is fizzy wine, such as prosecco, sparkling wine or champagne.

The term 'sparkling' means effervescent, carbonated. They are moderately alcoholic cocktails.

BELLINI 100 ml Prosecco 50 ml **white peach puree**

PUCCHINI – 100 ml Prosecco 50 ml **mandarin juice**

ROSSINI – 100 ml Prosecco 50 ml **strawberry puree**

MIMOSA – BUCK's FIZZ and **orange juice**

TINTORETTO – 100 ml Prosecco 50 ml **pomegranate juice**

TIZIANO – 100 ml Prosecco 50 ml **strawberry grape puree**

BUCINTORO – 100 ml Prosecco 50 ml **raspberry puree**

CHAMPAGNE COCKTAIL

The drink has been around since the first half of the 1800s and, although its origin is unknown, it has always been considered the most elegant and refined cocktail of all, so much so that even Mark Twain mentions it in one of his texts.

90 ml of chilled Champagne

10 ml Cognac

2 drops of Angostura bitters

A few drops of Grand Marnier (optional)

1 sugar cube

PREPARATION

Place the sugar cube with 2 drops of bitter in a champagne glass, add the cognac. Gently pour in the chilled Champagne.

MOCKTAIL

Reinterpreting the classics in a non-alcoholic version.

Mock, when used as a verb, means 'to make fun of'.

The same is true for the word mocktail, which signifies reinterpretations of classic cocktails or original but strictly alcohol-free mixes.

Just because a mocktail is non-alcoholic doesn't mean it has to be boring! Among the abundance of non-alcoholic wine, champagne and beer, nowadays it is easier than ever to avoid drinking alcohol without feeling excluded.

And whether it's for you or your guests, it's always a good idea to add a fun and refreshing mocktail to the mix.

Here are our favourite simple, delicious and non-alcoholic recipes to serve at your next event.

MOCK MAI TAI

10 cl. **pineapple juice**
10 cl. **orange juice**
5 cl. **lime juice**
5 cl. barley
5 cl. cream

MOCKIR

10 cl. **redcurrant puree**
20 cl. soda

MOCK MOJITO

10 cl. **Granny Smith apple puree**
10 mint leaves
1 tablespoon **lime juice**
1 tablespoon sugar syrup
Ginger ale
crushed ice

MOCKARGARITA

5 cl. **lime juice**
5 cl. **guava**
10 cl. **apple juice**
10 cl. **lychee puree**
Salt edging on the glass

MOCK SEX ON THE BEACH

5 cl. **lemon juice**
10 cl. **peach**
10 cl. **orange**
5 cl. **blueberry puree**

MOCK MARY PICKFORD

10 cl. **pineapple juice**
10 cl. **black cherry juice**
5 cl. **pomegranate juice**
5 cl. **lemon juice**

MOCK PARADISE

15 cl. **apricot puree**
10 cl. **orange juice**
5 cl. **ginger juice**

MANGO MULE

4-5 cucumber slices
12 cl. honey syrup
15 cl. **mango puree**
15 cl. **fresh lime juice**
15 cl. Ginger beer
Shake all the ingredients except the ginger beer, which you pour in at the end, and stir gently.

POBA

20 cl. **Pink Grapefruit**
10/12 basil leaves
Put all the ingredients in a blender and whisk with plenty of ice.
You can add 2 teaspoons of sugar, and 4 cl of vodka if you want it alcoholic



PASSION

10 cl. **passion fruit**

10 cl. **pear puree**

10 cl. milk

Cinnamon powder or essence as required

Cocoa dusting on top

Blend the ingredients in a blender with ice and pour into a large glass.

ENERGY PEARS

10 cl **pear puree**

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. **redcurrant puree**

5 cl. **lime juice**

5 cl. diluted honey

Dilute with Ginger ale
mint

FRESCO

Sorrento lemon juice

10 cl. honey syrup

Generous splash of seltzer

Rosemary

Shake the mixture and pour into a large glass containing a sprig of rosemary. Sprinkle with seltzer and stir with the bar spoon.

ACH-HA (BENE)

15 cl. green tea

10 cl. **acerola**

10 cl. **Alphonso mango**

5 cl. sugar syrup

Shake the mixture and pour over ice in a large glass.

FAMOSO

10 cl. **coconut**

10 cl. **pineapple**

10 cl. **strawberry**

Place all ingredients in the blender with plenty of ice and pour into a large glass

FULFILLING

15 cl. watermelon

5 cl. **lime**

15 cl. aniseed infusion

Pour the ingredients directly into the glass, stirring gently with plenty of ice.

N HO

10 cl. **lychee juice**

10 cl. **acerola**

5 cl. simple syrup

5 cl. **lemon**

15 cl. jasmine tea

Shake everything with ice, add the tea at the end which will remain suspended and will be stirred by the customer.

UKIYO

15 cl. **yuzu juice**

3 cl. honey syrup

5 cl. **pomegranate juice**

5 cl. seltzer

6 mint leaves

MANNARINU

10 cl. **mandarin juice**

10 cl. **apple juice**

10 cl **strawberry grapes**

2 cl. ginger juice

3 teaspoons of sugar

Blend with ice and pour into a large glass

MOCK ANGURIA

watermelon juice

fennel extract

mint

MOCKTAIL GRAPE

yellow grapefruit

ripe pears

lime

ice cubes

HO LALA

passion fruit

pineapple

Dilute with crodino

SHALL WE HAVE SEX?

mango

lime Juice

pink grapefruit juice

rosemary

LIVE LIFE

raspberry

apple juice

ginger

SENSAZIONE

mandarin juice

saturnia peach puree

sage leaves





SORBETS AT THE BAR

Sorbets are nothing more than fruit, thickened when cold, with added sugar syrup.

There are many different preparation techniques: you can add aromas and/or aromatic herbs and spices, and the mixture can be refined with egg white, which adds both body and creaminess.

Here is a simple way to quickly obtain basic recipes, with many variations, with the help of a blender.

To prepare a sorbet, use the Rogelfrut range of still moderately frozen purées and juices, put them in a blender and add a little sugar syrup.

If you want to make a sgroppino, add sparkling wine, vodka, or both.

If you want a natural granita, add plenty of ice.

VODKA LEMON SORBET

3 tablespoons of Lemon Ice cream

1/2 shot of Vodka

Place the two ingredients in a blender and blend with plenty of ice.

You can add 2 teaspoons of sugar.

Other flavors can be obtained by substituting the Lemon ice-cream with Mandarin ice-cream.

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