

# COCKTAIL FOR THE MASTERCLASS

## TIME OF THYME

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### INGREDIENTS

15ml homemade thyme syrup

45 ml thyme infused vodka

15ml Limoncello

Champagne and lemon foam

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### METHOD

Mix all ingredients in shaker, shake gently and fine strain

Pour in to the cocktail glass top up with garnish

with thyme sprig

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### NOTES :



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### INGREDIENTS

30 ml fresh lime juice

Amilla freeze passion fruit ice-ball

30 ml Tepache

30 ml homemade mango & chili infused tequila

30 ml Limoncello

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### METHOD

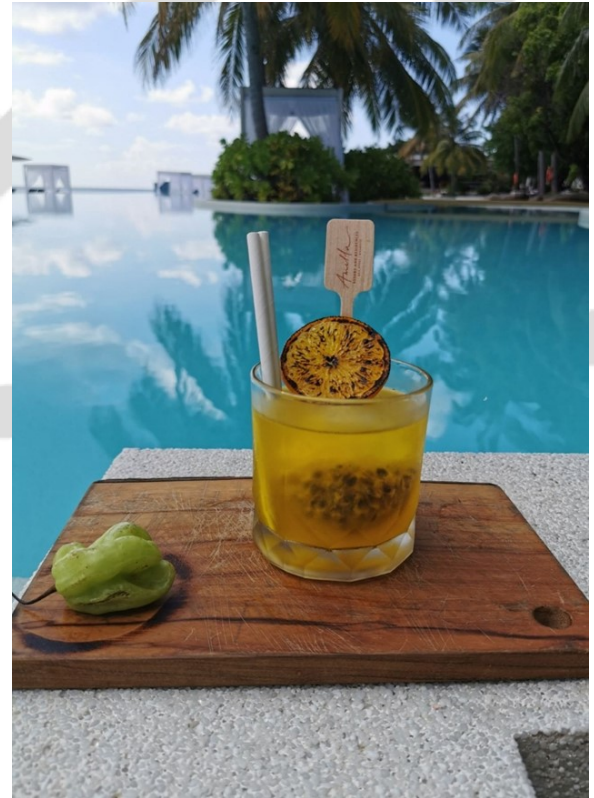
Muddle chili ,shake all the ingredients strain and

serve in rock glass

Garnish with caramelized orange peel

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### NOTES :



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## SLOE MAN

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5 g oven roasted strawberries

2 g pomegranate

10 ml Peychaud's bitters

30 ml fresh lemon juice

45 ml homemade sloe gin -

### METHOD

Berry Muddle With pomegranate

Mix all ingredients in shaker

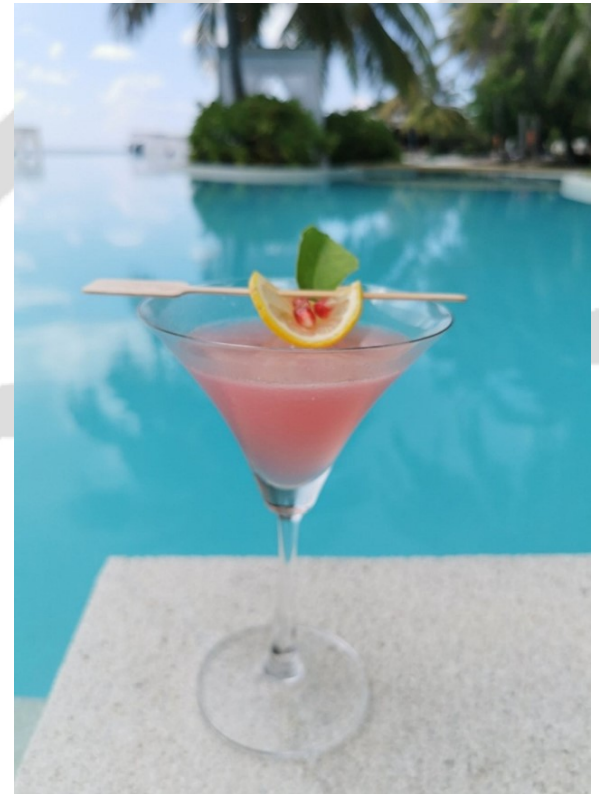
Shake gently and fine strain

serve in martini glass.

Garnish with lemon peel and pomegranate

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### NOTES :



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## AGURU

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### INGREDIENTS

5 g fresh blueberries

30 ml fresh lemon juice

Home made butterfly pea flower tea

45 ml volcanic gin

Fresh mint from the garden(sprig)

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### METHOD

Shake all the ingredients in Boston shaker pour into the high ball glass

Garnish with rosemary sprig

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### NOTES :

