


Mexican Mixology class!

Ingredients





Tools & Glassware

Tools you will need:

- ✓ Board to work on and cut
- ✓ Knife
- ✓ Peeler
- ✓ Bar strainer and thin strainer
- ✓ Shaker
- ✓ Mixing glass
- ✓ Bar steering spoon
- ✓ Muddler
- ✓ Burner
- ✓ Ice 
- ✓ Round ice cubes

Glasses to use:

- ✓ Coper mug
- ✓ Low ball(whisky glass) 
- ✓ Martini  glass or coupe glass
- ✓ Snifter glass
- ✓ 30cc shot glasses



List of Spirits

- ✓ List of spirits
- ✓ Mezcal
- ✓ Liqueur saint german
- ✓ Tequila
- ✓ Fernet branca
- ✓ Chartreuse green
- ✓ Absent (optional)
- ✓ Campari
- ✓ Red Vermouth Antica formula
- ✓ Tequila caffe or caffe licour
- ✓ Southern comfort
- ✓ Amaretto
- ✓ Irish cream
- ✓ Sake
- ✓ Omeshu(Japanese plum wine)
- ✓ Fresh lemon/lime juice about 100cc-3 oz
- ✓ Ginger beer
- ✓ Soda water



Spicy mezcals mule

- 60cc-2oz mezcals
- 30cc-1oz lime/lemon juice
- 20cc-1/3oz ginger syrup or simple (sugar) syrup
- Ginger beer

Additions:

- Small Piece of chili
- A piece of cucumber
- 10 leaves of cilantro (coriander)
- Wedge or slice of lime or lemon
- Ice
- Copper mug or low-ball glass



How to make Ginger syrup

Same amount of ginger, sugar and boiled hot water. They need to be blended, then strained and put in a fridge. Note: it's good for only about two weeks, so make a small amount - 100 g or so.

How to make Simple syrup

Same amounts sugar and hot boiled water are mixed and left to cool down.



Maid in Cancún

- 45cc-1 1/2oz San Germán liqueur
- 20cc-1/3 oz tequila
- 30cc-1oz lime juice or lemon
- 20cc-1/3 simple syrup (optional)
- Soda

Additions:

- Cucumber
- Mint leaves
- Cherry
- Coating the glass with absint optional
- Low-ball glass



Bitter 2022

- 30cc-1oz Fernet-Branca
- 30cc-1 oz Chartreuse green liqueur
- 20cc-1/3oz tequila
- 30cc-1oz lime/ lemon juice
- 40cc-2/3oz simple sirup

Additions:

- Zest of lemon
- Basil leaves
- Coupe glass or martini glass



Tequila Negroni

- 30cc-1 oz tequila
- 30cc- 1oz red vermouth
- 30cc-1oz Campari
- Optional dash Angostura Orange Bitter
- Peel of orange

Additions:

- Low-ball whisky glass
- Big round ice [optional] or 3 ice cubes



Bela Figura

- 30cc-1oz Coffee tequila or Coffee liqueur
- 30cc-1oz Southern comfort or other whiskey
- 30cc-1oz Amaretto liqueur
- 30cc-1oz Irish cream liqueur

Additions:

- Snifter glass
- 4 shot glasses

