



DOSC

BARTENDER'S GUIDE

MOJITO 50mL

Bring the DOSC bar experience to the comfort of your own home! Hone in on your bartending techniques, whether you're just starting off or simply missing the taste of a great cocktail.

HOME MEASURING GUIDE

0.25oz = 7.5mL = 1½ tsp
0.5oz = 15mL = 1Tbsp
0.75oz = 22.5mL = 1Tbsp + 1½ tsp
1oz = 30mL = 2Tbsp
2oz = 60mL = ¼ cup = 4Tbsp

SHAKEN COCKTAILS

The main idea of shaken cocktails is to blend ingredients that do not easily combine just by stirring alone. Generally these contain citrus juices, eggs (whole or just the whites), milk products, etc.

Ex. Whiskey/gin sours, Daiquiris, Margaritas or renditions of these.

TOOLS

- mixing glass
- spoon longer than your mixing glass
- smaller ice to stir with: tray ice or bagged ice
- measuring instrument that measures smaller amounts in oz or mL
- ** optional: large 2" x 2" cube tray

INGREDIENTS

- 50 mL Strathcona gin
- 33 mL Mojito Cordial
- 2-3 oz soda
- 8 to 10 small ice cubes
- Glass: Collins of 8-10 oz glass

INSTRUCTIONS

1. Prep

Have your shaker and chosen glassware ready.

If you are using a protein shaker, you can shake with shaker ball inside. If you'd like to shake with ice you'll need to remove your shaker ball.

2. Building your cocktail

Add liquid components to shaker. Shake for 5 - 10 seconds without ice. Add ice and shake again for 10 seconds. If you do not have any ice to shake with add 2.25oz of ice cold water to accommodate for dilution.

Wet shake: Add liquid contents into shaker and shake with ice. If you are shaking without ice, add 2.25oz of water to incorporate dilution.

3. Straining

Strain over fresh ice into a collins glass or a 8-10 oz glass.

4. Top up

Stop with soda water (2 -3 oz) and garish with a dehydrated lime.