

ICE AND ALCHEMY



"NOT A MARTINI" COCKTAILS CLASS PREP



HELLO and Welcome to My Level Two Classes!

Welcome to Ice and Alchemy's Virtual Cocktail Classes! These Level Two classes are designed to take your knowledge to the next level by exploring flavors, structures, and components of cocktails beyond what you learned in my Level One classes. We talk less about the cocktail creation process that we've already covered (balancing a drink, substituting components properly, etc) so we can dive deeper into these new structures. Don't worry, I'll refresh your memories on our two big analogies we learned in previous classes. Also, because you've taken one or more of my Level One classes, you probably already have some of the required spirits at home! This allows us to explore multi-spirit cocktails by incrementally building your home bar. **One great aspect of taking these Level Two classes is that you'll be exposed to more "abstract" spirits and you'll leave with the knowledge of how to incorporate them into your future custom cocktails!**

If you're inspired to snap images of your creation during or after class, then I'd love to see them! Tag me on Instagram at [@ice_and_alchemy](https://www.instagram.com/ice_and_alchemy).

Cheers, welcome to 201, and I hope to see you again!

Josh Suchan, Founder

P.S. Please read through this PDF and follow the simple steps to prepare for your class!

STAY IN TOUCH

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THE COCKTAILS

While the title of this class is somewhat cheeky, the cocktails are delicious and deserve our attention! In this lesson we explore the **Espresso Martini** and learn the original **Cosmopolitan** recipe (not the 1980's vodka-cranberry one) You'll get to discover my preferred balance for each recipes and get apply everything you've learned from my Level One classes!

Some Helpful Links and Discounts

Below are some products from friends that I use both professionally and personally! They have been kind enough to provide discount codes to elevate your cocktail game at home, and to help you customize your cocktails as you learn techniques throughout these classes!

Bar Tools: A Bar Above

Click [here](#) to visit the website and make sure to enter the discount code **ICEANDALCHEMY10** at checkout for 10% off your order.

Cocktail Stirring Kit: Bull in China PDX

For \$10 off this awesome kit click [here](#), and enter code **ICEANDALCHEMY10** at checkout.

Soda Water, Tonics, Ginger Beer and Mixers: Top Note Tonics

Click [here](#) and use code **ICEANDALCHEMY10** for a 10% off your first order.

Syrups: Liquid Alchemist

Click [here](#) to visit their website and use code **ICEANDALCHEMY25** at check out for a 25% off.

Sugar-Free Simple Syrup: Lakanto

Use discount code **ICEANDALCHEMY15** for a 15% discount on their [website](#).



CLASS PREPARATION

5 SIMPLE STEPS

1 BUY YOUR SPIRITS

These Level Two classes assume you have probably taken one or more of my Level One class(es), so you may already have some of these spirits at home and just need to supplement your home bar with a few more items. I tend to reach for something in the \$17-\$24 range. This is a great price point where value, quality, and versatility meet for many spirits. Purchase either from your local store or have them delivered via a service such as [Drizly.com](https://www.drizly.com) or Instacart.

Suggested Spirits:

- **1 Bottle of Vodka** (you may have this from previous classes!)
Ex. Monopolowa, Hangar 1, Ketel One
- **1 Bottle of Gin** (you may have this from previous classes!)
Ex. Beefeater, Ford's, Sipsmith
- **1 Bottle of Orange Liqueur** (you may have this from previous classes!)
Ex: Pierre Ferrand Dry Curacao, Torres Magdala, Cointreau
- **1 Bottle of Coffee Liqueur**
Ex: Kahlua, Borghetti, Mr. Black

OPTIONAL:

[Lyre's Non-Alcoholic Spirits](#): Only if you're making non-alcoholic drinks! They have a range of N/A spirits to select from.

If you're not a vodka or gin fan, here are some other spirits that can work in the recipes we are making:

Great Substitutions:

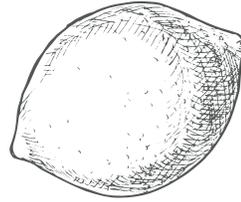
- **Brandy** (in the Espresso Martini)
Ex. Bertoux, Pierre Ferrand
- **Blanco Tequila** (in either cocktail)
Ex. El Jimador Blanco, Pueblo Viejo Blanco, Casamigos Blanco



2 BUY YOUR INGREDIENTS

You may already have some of these at home so buy these as needed!

- **Sugar**
Ex: White Granulated, Turbinado
- **Lemons**
4 total; 3 to juice, and 1 for garnish
- **Orange**
1 for garnishing
- **Raspberries**
For your simple syrup, or you can buy one [here](#) (be sure to allow 7 days for shipping)
- **Cold Brew Coffee**
There are several brands, but just make sure it's plain cold brew!
- **Coffee Beans**
Optional and used as garnish
- **Ice**
Remember, this is home bartending so ice cubes from your freezer machine is totally fine!
- **Wild Card**
Fruits, berries, herbs, bitters, a fun liqueur, or a fresh syrup from [Liquid Alchemist](#) (discount code on pg. 3)



3 CHECK YOUR TOOLS

Here is what you'll need:

- **Shaker**
We're in quarantine so even a protein shake mixer-bottle can work in a pinch!
- **Hawthorne Strainer**
Suggested, but optional
- **Jigger**
This is the standard measuring tool in bars
- **Muddler**
Or something to press herbs, fruit, etc.
- **Citrus Peeler**
Optional, but [this](#) is the one I use at all of my bar programs

If you want to step it up and purchase the tool set that I use, then try this one in [stainless steel](#) or [copper](#)! Use code ICEANDALCHEMY10 to receive 10% off your purchase. All orders over \$50 receive free shipping!

4 PREP YOUR INGREDIENTS

1:1 Simple Syrup

- 1 cup sugar
- 1 cup water

Directions

Combine ingredients in a small saucepan and simmer on low-medium heat. Stir occasionally until sugar is fully dissolved. Once cooled, bottle, label, date, and refrigerate.

Raspberry Syrup

Optional: Muddle the raspberries directly into your cocktail or make the raspberry simple syrup, below. This is a good option until berry season.

- 1/2 cup sugar
- 1/2 cup water
- 12 oz raspberries, chopped or lightly muddled

Combine ingredients in a small saucepan and simmer on low-medium heat. Stir occasionally until sugar is fully dissolved and reduce heat to let simmer for 15 minutes, covered. Strain out the solids, bottle, label, date, and refrigerate.

Juice 3 Lemons

This should yield about 3-4 oz. of juice. Strain any pulp/seeds out prior to use, if possible. Bottle, label, date, and refrigerate. Do this as close to class time as possible to maximize freshness.

“You'll learn more than just recipes. You'll also learn cocktail structures and the language to feel confident customizing cocktails of your own that taste damn good.”

-Josh

5 SELECT YOUR GLASSWARE

Home bartending means this is YOUR SHOW! Below are my recommendations, but feel free to use whatever you have handy!

- **Espresso Martini:** Martini Glass or other stemmed Cocktail Glass
- **Cosmopolitan:** Martini Glass or other stemmed Cocktail Glass



Feeling “Tipsy?”

If you choose to tip after your class, then you’ll receive a Bonus PDF that I created to further expand your home bartending horizons!

The PDFs are specific to each class and include:

- A recap of the cocktails we covered in class
- Cocktail recipes similar to what we tried in class to explore later
- Recipes for house-made syrups that I use in my bars
- How to stock your home bar with bottle suggestions for each spirit
- Short list of bar/cocktail books you may find interesting

Tips can be made via Venmo (josh-suchan) or PayPal (joshsuchan).

See you in class!