



Spirits and Tropical Drinks of South America



K.C.A. Edition
2022

Spirits and Tropical Drinks of South America

By now you may be dreaming of warmer weather and tropical drinks on a beach in paradise. Take the chill off as we head into the winter months, and forget your cares for a while. Let's explore the wonderful world of Latin spirits and learn how to use them to make tropical cocktails. We'll travel from the Caribbean island of Cuba where we'll craft a proper Mojito, then head down to sunny South America to enjoy an authentic Brazilian Caipirinha, and finish with a delicious and refreshing Pisco, the spiritous drink of Peru!

Ingredients for Mojito:

Rum, Ice, Sugar Cube, Fresh Mint, Lime, Soda Water

Tools for Mojito:

Collins or Tall Glass, Muddler, Tongs, Bar spoon, Cutting board, Paring Knife, Bar Mat & Graduated Jigger

Ingredients for Caipirinha:

Cachaca, Sugar Cube, Lime, Ice

Tools for Caipirinha:

Old Fashion Glass, Muddler, Tongs, Bar spoon, Cutting board, Paring Knife, Bar Mat & Graduated Jigger

Ingredients for Pisco Sour:

Ice, Pisco, Simple Syrup, Angostura Bitters, Egg White, Lime

Tools for Pisco Sour:

Coupe Glass, Pick, Tongs, Bar spoon, Shaker Tin Set, Hawthorn Strainer, Double Fine Strainer, Cutting board, Paring Knife, Bar Mat & Graduated Jigger

What are we using?

Rum
Cachaca
Pisco
Lime
Bitters
Sugar cube
Simple Syrup
Mint
Egg White

A little about the Mojito

-varieties
-flavor profile

A little about the Caipirinha

-varieties
-flavor profile

A little about the Pisco Sour

-varieties
-flavor profile

Resources for continuing education



Kona Cocktail Academy Recipe Card

The Mojito

Glassware:

Collins or Tall Glass

Tools:

Shaker Tin
Muddler
Knife
Bar Spoon
Cutting Board
Graduated Jigger
Bar Mat

Ingredients:

1.5 oz Rum
Lime
Simple Syrup 1:1
or Sugar Cube
6/8 Mint Leaves
Soda Water
Ice

Technique:

In small mixing tin muddle Sugar, Mint & Lime by firmly pressing muddler down and pushing and twisting 5 or 6 times, fill with ice add spirit and shake. Dump everything in glass top with ice if necessary and fill with Soda Water

Garnish:

Fresh Mint Sprig & Lime Wedge

Variations:

South Side sub Gin for Rum





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The Caipirinhna

Glassware:

Old Fashion Glass

Tools:

Bar Spoon

Jigger

Pairing Knife

Bar Mat

Muddler

Ingredients:

2 oz Cachaca

2 Sugar Cubes

1 Lime

Ice

Technique:

Muddle a half lime quartered with the sugar cubes, add ice and spirit, stir until mixed well

Garnish: Optional Lime Wedge or Mint Sprig





Kona Cocktail Academy Recipe Card

The Pisco Sour

Glassware:

Martini or Coupe

Tools:

Shaker Tins
Hawthorne Strainer
Fine Strainer
Jigger
Bar Mat

Ingredients:

1.5 oz Pisco
.5 oz Fresh Lime Juice
1 Egg White
.75 Simple Syrup 1:1
Dash Angostura Bitters

Technique:

Mix ingredients in tin, dry shake to emulsify the egg whites, add ice and shake again, double strain in to glass.

Garnish:

4 drops of Bitters on foam, pull through with a pick to decorate

