



COOKING CLASSES
AT SUR LA TABLE

FOCUS SERIES
MIXOLOGY:
FIZZY FAVORITES

WITH SUR LA TABLE CHEF

MENU:

ELDERFLOWER AND MINT SPRITZ
CITRUS GIN FIZZ
CLASSIC PROSECCO COCKTAIL
BAKEWELL FIZZ

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Elderflower and Mint Spritz

- ☐ 1 ounce elderflower liqueur, such as St. Germain
- ☐ 1 lemon
- ☐ Prosecco
- ☐ Sparkling water or club soda
- ☐ Fresh mint sprig

Citrus Gin Fizz

- ☐ 2 1/2 ounces gin
- ☐ 1 lemon
- ☐ 1 egg white (pasteurized egg)
- ☐ Sparkling water or club soda
- ☐ 1/2 cup granulated sugar

Classic Prosecco Cocktail

- ☐ 1/4 ounce Grand Marnier
- ☐ 1 orange
- ☐ Prosecco

Bakewell Fizz

- ☐ 1/4 ounce Amaretti liqueur
- ☐ 1/4 ounce Cherry Liqueur
- ☐ 1 lemon
- ☐ Amarena cherry
- ☐ Sparkling wine

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery and Tools

- ☐ Paring knife
- ☐ Cutting board
- ☐ Citrus press or reamer

Barware

- ☐ Jigger or small measuring cups
- ☐ Channel knife or vegetable peeler
- ☐ Cocktail shaker
- ☐ Cocktail strainer or fine mesh strainer
- ☐ Bar spoon

Glassware

- ☐ Champagne flutes or coups
- ☐ Collins or highball glass
- ☐ Wine glass

Other

- ☐ Small saucepan
- ☐ Wooden spoon
- ☐ Food storage container

Pre-Class Mise en Place and Notes

- Please gather all ingredients before class if you will be mixing along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.

All recipes

1. Wash and dry produce.
2. Have plenty of fresh ice on hand.
3. Prepare simple syrup and chill.

ELDERFLOWER AND MINT SPRITZ

Yield: 1 cocktail

Also known as a Hugo (pronounced u-go). This cocktail's origin comes from the region of Austria, Switzerland, Germany, and Italy where Elderflower is quite common. Its flavor is floral and bright, perfect for enjoying during any season.

1 ounce elderflower liqueur, such as St. Germain

1/2 ounce freshly squeezed lemon juice

4 ounces Prosecco

Sparkling water or club soda

1 spring mint for garnish

Lemon twist for garnish

1. To a wine glass add liqueur, lemon juice, and prosecco. Stir with a bar spoon to combine. Add ice, then top with sparkling water.

2. Clap the mint sprig in your hands to release the essential oils and nestle it into the glass along with the lemon twist. Enjoy!

Recipe variations:

For a stronger cocktail add 1 ounce of your favorite gin to the glass.

CITRUS GIN FIZZ

Yield: 1 cocktail

The addition of the egg white tames the tart flavor and provides a rich and velvety texture. This cocktail introduces a less common technique of dry shaking, which is necessary for any cocktails that have the addition of an egg white. The dry shake properly mixes the egg white to achieve a velvety texture

2 1/2 ounces gin
1 ounce freshly squeezed lemon juice
3/4 ounce simple syrup (recipe included)
1 egg white
Sparkling water or club soda

1. **To dry shake cocktail:** To a cocktail shaker add gin, lemon juice, simple syrup, and egg white. Top shaker with lid and shake vigorously for 30 to 60 seconds,
2. Add a handful of ice, top with lid, and continue shaking until thoroughly chilled.
3. Double strain into a chilled Collins or highball glass and top with sparkling water.

SIMPLE SYRUP

Yield: about 3/4 cup

Simple syrup can be kept in your refrigerator for a few weeks.

Simple syrup (makes 3/4 cup)
1/2 cup granulated sugar
1/2 cup water

1. **To prepare simple syrup:** To a small saucepan over medium heat, heat water and sugar until the sugar has dissolved and the mixture begins to simmer. Remove from heat and cool completely.

CLASSIC PROSECCO COCKTAIL

Yield: 1 cocktail

The inherent natural sweetness of prosecco needs to be handled differently than a Classic Champagne Cocktail. Here, we like to blend it with orange to balance out the sweetness and add depth.

1/4 ounce Grand Marnier, or other bitter orange liqueur

1/4 ounce freshly squeezed orange juice

4 to 5 ounces Prosecco, chilled

Orange twist to garnish

1. To a champagne flute or coupe add the Grand Marnier and orange juice. Top with enough prosecco to fill the glass, you may have to do this in two additions.
2. Garnish with the twist and serve.

BAKEWELL FIZZ

Yield: 1 cocktail

This cocktail celebrates the classic cherry and almond flavors of the British Bakewell Tart.

1/4-ounce Amaretto liqueur

1/4-ounce Cherry liqueur, such as Luxardo Maraschino or Cherry Heering

Splash freshly squeezed lemon juice

1 Amarena cherry in syrup

4 ounces Sparkling wine, chilled

1. To a champagne flute or coupe add amaretto, cherry liqueur, and lemon juice. Drop an Amarena cherry with a bit of the syrup in the bottom of the glass and top with sparkling wine. Cheers!