



COOKING CLASSES
AT SUR LA TABLE

FOCUS SERIES
MIXOLOGY
DAIQUIRI

WITH SUR LA TABLE CHEF

MENU:

CLASSIC DAIQUIRI
HEMINGWAY DAIQUIRI
FROZEN STRAWBERRY DAIQUIRI

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Each recipe requires ice, so make sure to have plenty on hand.

Classic Daiquiri

- White or silver rum
- 2 limes
- Simple syrup (purchase or prepare included recipe)

The Hemingway Daiquiri

- White or silver rum
- Maraschino liqueur
- 1 grapefruit
- 2 limes

Strawberry Frozen Daiquiri

- 5 large strawberries (if not ripe, purchase frozen)
- White or silver rum
- Strawberry liqueur or strawberry schnapps
- 4 limes

Equipment Needed

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

Cutlery

- Paring knife
- Cutting board

Hand Tools/Gadgets

- Citrus juicer, press, or reamer

Cookware

- Small saucepan (for preparing simple syrup)

Appliances

- Blender

Barware

- Cocktail shaker
- Jigger or liquid measuring cup

Glassware

- Cocktail glasses or coupes
- Wine glass, margarita glass, or hurricane glass

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Classic Daiquiri

1. Prepare simple syrup prior to class.

The Hemingway Daiquiri

1. No pre-class prep needed.

Strawberry Frozen Daiquiri

1. No pre-class prep needed.

CLASSIC DAIQUIRI

Yield: 1 cocktail

The Daiquiri is the rum version of the traditional sour. Thought to have originated in the town of Daiquiri in Cuba and first mixed by an ex-pat who was living on the island. Most likely, Cubans had been drinking the combination of local rum, tropical sugar cane and citrus for decades. British sailors even adopted this delicious and simple libation when they realized lime fights scurvy.

2 ounces white or silver rum

3/4 ounce freshly squeezed lime juice

3/4 ounce simple syrup, recipe included

Lime wheel for garnish

1. To a cocktail shaker filled halfway with ice, add rum, juice and simple syrup. Top shaker with cap or a glass and shake vigorously until the shaker is cold to the touch.
2. Strain into a chilled cocktail glass or coupe and garnish with a lime wheel.

Recipe variations:

- Brands of rum will vary greatly in taste, adjust your portions of lime and simple syrup to your taste, but the result should always be a harmonious balance with none of the flavors overpowering the other. Some bartenders even like playing with a mixture of two different rums to achieve different flavor profiles. Moral of the story is that this recipe is a great base, but play with the portions based on your preferences.

SIMPLE SYRUP

Yield: 3/4 cup

1/2 cup granulated sugar

1/2 cup water

1. ***To prepare the 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.

THE HEMINGWAY DAIQUIRI

Yield: 1 cocktail

Known for his love of cocktails, Ernest Hemingway had an entire book published in 1947 containing his favorite cocktails. This was known as #4 Daiquiri or the E. Hemingway Special. Double the quantities, and you've got a Papa Doble.

2 ounces white or silver rum

1/2 ounce freshly squeezed grapefruit juice

3/4 ounce freshly squeezed lime juice

1/4 ounce maraschino liqueur

Lime wheel for garnish

1. To a cocktail shaker filled halfway with ice, add rum, juices and maraschino liqueur. Top shaker with cap or a glass and shake vigorously until the shaker is cold to the touch.
2. Strain into a chilled cocktail glass or coupe and garnish with a lime wheel.

STRAWBERRY FROZEN DAIQUIRI

Yield: 1 cocktail

Frozen strawberries are a great substitution for fresh. Other flavors such as pineapple, banana and mango are fun twists on this summertime classic.

4 large strawberries, hulled and sliced

1 1/2 ounce white or silver rum

1 1/2 ounce freshly squeezed lime juice

3/4 ounce strawberry liqueur or schnapps

1 whole strawberry for garnish

1. To the bowl of a blender, add sliced strawberries, rum, lime juice, strawberry liqueur and a heaping 1 cup of crushed ice. Blend until smooth.
2. Pour into a wine glass, margarita glass, or hurricane glass. Using a paring knife, make a cut about halfway through the tip of the berry. Garnish by placing the cut strawberry on the rim of the glass.