

BACK to basics

PAIRING COCKTAILS
WITH SEASONAL
TREATS



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WHAT YOU WILL LEARN

How to upgrade your experience-focused services and offer a unique treat that can also be easily added to salon parties and events.

SPRING PAIRING – WHITE NEGRONI



Ingredients

- 1/3 gin
- 1/3 Amaro Angeleno
- 1/3 Lillet Blanc
- Ginger bitters

The White Negroni cocktail is easily created & stored in the fridge. It's a 3 equal parts cocktail that can be flavored in a multitude of ways to suit your salon theme. When ready, simply pour over ice, give it a quick stir & garnish to suit your theme.

NOTE

- Negroni – Equal parts of gin, Campari & sweet vermouth.

SUMMER PAIRING – BUCO NEGRONI



Ingredients

- Orange bitters
- 1/3 gin
- 1/3 Campari
- 1/3 sweet vermouth
- 1 tbsp coconut oil

This cocktail is interesting to create as in order to infuse it with coconut, you must fat wash it with coconut oil, let it melt & stir it altogether. Next you freeze it for 24 hours, then strain out the solid fats. This adds an unctuous viscosity to the drink & gives it flavor too. Squeeze orange zest into the drink, wipe the rim with the zest & garnish the drink with toasted coconut.

FALL /AUTUMN PAIRING – AUTUMN SWEATER



Ingredients

- 2/3 whiskey
- 1/3 Sweet Potato Liqueur
- Sugar cube
- Soda water
- Angostura bitters

This old fashioned variation is a local Californian cocktail blending whiskey with a sweet potato liqueur, which brings an earthy sweet potato flavor to the drink. A sugar cube is gently crushed into this blend. Add an orange twist by squeezing the zest into the drink & wiping it around the rim of the glass, then place it into the drink for garnish.

WINTER PAIRING – PANDAN SOUR



Ingredients

- 2/3 pandan infused tequila
- 1/3 coffee liqueur
- Meringue
- 1 oz coconut milk
- Bitters

This cocktail is a little labor-intensive, but it's fun in the right setting. This is a pandan-infused tequila (the pandan leaf is soaked for 24-hours in tequila in the fridge to add a nutty/vanilla flavor), blended with coffee liqueur, coconut milk & bitters. A great tip here, is to use a meringue instead of egg whites.

SHARE WITH FRIENDS & FAMILY



In this workbook you have learned how to cross promote with local businesses to help spread the word of your salon wider, support other businesses and stand out from the crowd.