

BATCHED COCKTAILS



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Cocktails på flaska

George Kaponis

175x245, 144 p

If you want to serve proper drinks at your party at home it's easy to get stuck doing the mixing.

With a few jars of ready-mixed drinks you can spend time with your guests instead of slaving at the drinks cabinet. Making larger amounts is quicker and tastes just as good as making each cocktail individually. It's also easier to measure ingredients when the volumes are greater – half a decilitre is, for example, easier to nail than half a centilitre.

Batched Cocktails describes a method that makes it possible to serve well-mixed cocktails at home for a large number of guests, but it also works for someone who always wants a Negroni or a Manhattan ready in the refrigerator. The idea with the book is that you prepare as far as possible and reduce the number of steps needed without losing quality. For all recipes the maximum storage time is given for each cocktail before it deteriorates. Each recipe is enough for 6-10 drinks.

About the author

Behind the bar, the recipes and method by **George Kaponis**, has won prizes and is head barman at AG in Stockholm. Along with a new way to tackle cocktails George shares around 40 recipes from his long and international career, both classics and his own creations. To assist him is Daniel Taube and Kristian Morén, regular customers and chefs with their fingers in a wide variety of culinary pies.



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