EQUIPMENT NEEDED

- Flavour Blaster
- Shaker
- Bar Spoon
- Mixing Glass
- Muddler
- Fine Strainer
- Jigger
- Hawthorne Strainer
- Slow Juicer
Ice Cream Glass
Octopus Glass
Rocks Glass & Lid

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Here at Flavour Blaster, we live and breathe mixology. Our mission is to help bartenders and cocktail enthusiasts around the world create an unforgettable experience by using our products. Our user experience goes way further than just owning one of our products, we want to support your entire mixology journey. We have developed this short cocktail book to provide inspiration for each of our aromas to help you get started.

Our Head of Beverage Development Tim Ward has worked hard to create an original, seasonal, concept cocktail for each aroma, inspired by his travels across the globe. Using only the freshest ingredients and homemade sugar syrups, these recipes are simple yet impactful, and accessible for everyone to recreate at home.

Having 15 years of experience within the bar industry, and an impressive number of accolades under his belt, Tim has thoroughly enjoyed bringing his ideas to life for this book. Having always enjoyed the creative process of mixology, this book is the perfect opportunity to spread some of that enthusiasm and share the joy of shaking.
Whilst there are always exceptions to the rule, we measure our cocktail ingredients from smallest to largest and from non-alcohol to alcohol. Ingredients are listed in the order that we recommend adding to the cocktail shaker or mixing glass.

To ensure our cocktails are as accessible as possible, we have chosen to omit spirit and modifier brand names unless the chosen product is an essential component to the recipe.

Particular ingredient flavour profiles cannot be replicated and are crucial to the cocktail complex - to substitute these would drastically change the composition of the drink.

Keeping our audience in mind, we have balanced these drinks in a way that would suit most palates. This means that these recipe measurements are not absolute - feel free to experiment with sweet and sour levels to adjust the cocktail to your guests' taste.
PAPI CHULO

Every cocktail has personality, but some more than others. Papi Chulo lives up to its name, emulating the party culture of Cancun. Referred to as the “Las Vegas of Mexico” by many, Cancun is synonymous with over-the-top partying and wild nightlife, but also white sandy beaches, blue waters, historical sites, and a deep rich culture. Papi Chulo is a super refreshing, party cocktail that was developed to be enjoyed on the beach or in the club.

INGREDIENTS

<table>
<thead>
<tr>
<th>3 slices</th>
<th>8 pcs</th>
<th>20ml / 0.75oz</th>
<th>25ml / 1oz</th>
<th>15ml / 0.5oz</th>
<th>45ml / 1.5oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Cucumber</td>
<td>Fresh Mint Leaves</td>
<td>Agave Syrup (1:1)</td>
<td>Fresh Lime Juice</td>
<td>Aperol</td>
<td>Plata Tequila (100% Agave)</td>
</tr>
</tbody>
</table>

METHOD

Muddle cucumber and mint in the base of a cocktail shaker. Measure the remaining ingredients into the cocktail shaker. Add cubed ice and shake for 10-15 seconds. Fine strain into a chilled coupette or martini glass. Garnish the cocktail with a Flavour Blaster Citrus Aroma bubble.
This cocktail was inspired by and named after the Kaleidoscope Trust, an organisation whose mission is to create a free, safe and equal world for LGBTQ+ people everywhere - a cause we believe is worthy of our support.

Just like cocktails, we wanted to celebrate that no two people are the same, and that everyone is welcome in our bubble - the more unique the better!

This cocktail has a rainbow of flavours to encapsulate all cocktail enthusiasts, combining fresh raspberries and grapefruit juice for a wonderful kaleidoscope of sweet, sour and bitter flavours. It's refreshing, balanced and accessible to all.

**INGREDIENTS**

- 2 pcs Fresh Raspberries
- 10ml / 0.38oz Sugar Syrup (1:1)
- 10ml / 0.38oz Fresh Lemon Juice
- 20ml / 0.75oz Fresh Pink Grapefruit Juice
- 10ml / 0.38oz Campari
- 40ml / 1.38oz Plain Vodka

**METHOD**

Measure each ingredient into a cocktail shaker.
Add cubed ice and shake for 10-15 seconds.
Fine strain into a chilled coupette or martini glass.
Decorate the stem with rainbow ribbon.
Garnish the cocktail with a Flavour Blaster Grapefruit Aroma bubble.
CALAFRICA SMASH

Calafria Smash was created with the intention of capturing the spirit of Calabria. One of the lesser known areas of Italy, located in the picturesque toe of Italy’s boot - it is the perfect snapshot of the Mediterranean.

Known by its locals as “Calafria”, this beautiful region is home to the beautiful, fragrant bergamot fruit. Combining bergamot liqueur with fresh basil and citrus juices, this refreshing drink will transport you to the historic coastal region in no time. Calafria Smash is a sweet, sour and herbal cocktail, reminiscent of long lunches topped off with Calabrian style sorbettos, gelatos and granitas.

INGREDIENTS

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 pcs</td>
<td>Fresh Basil Leaves</td>
</tr>
<tr>
<td>1 tbsp</td>
<td>Natural Yoghurt</td>
</tr>
<tr>
<td>7.5ml / 0.25oz</td>
<td>Sugar Syrup (1:1)</td>
</tr>
<tr>
<td>20ml / 0.75oz</td>
<td>Fresh Lemon Juice</td>
</tr>
<tr>
<td>20ml / 0.75oz</td>
<td>Plata Tequila (100% Agave)</td>
</tr>
<tr>
<td>40ml / 1.5oz</td>
<td>Italicus Bergamot Liqueur</td>
</tr>
</tbody>
</table>

METHOD

Muddle basil in the base of a cocktail shaker.
Measure remaining ingredients into the cocktail shaker.
Add cubed ice and shake for 10-15 seconds.
Fine strain into a chilled ice cream cone glass.
Decorate the stem with an Italian flag ribbon.
Garnish the cocktail with a Flavour Blaster Bergamot Aroma bubble.
GREEN ALERT

Home to over 3 million species, the Amazon Rainforest provides more than 80% of the world’s food resources. Without rainforests, we wouldn’t have most cocktail ingredients including coffee, vanilla and sugar.

Green Alert was named with this in mind, aiming to raise awareness of the urgency to protect the very lungs of the Earth. Green Alert is a fresh, fruity wake up call, designed to enliven the senses and connect you to your roots.

INGREDIENTS

1 pc Fresh Kiwi Fruit
20ml / 0.75oz Coconut Water Syrup (1:1)
25ml / 1oz Fresh Lime Juice
15ml / 0.5oz Coconut Rum
45ml / 1.5oz Silver Cachaça

METHOD

Muddle 1 peeled kiwi in the base of a cocktail shaker.
Measure the remaining ingredients into the cocktail shaker.
Add cubed ice and shake for 10-15 seconds.
Fine strain into a chilled coupette or martini glass.
Decorate the glass stem with banana leaf.
Garnish the cocktail with a Flavour Blaster Lemongrass Aroma bubble.
LEMONGRASS
THE ANCIENT HINDU FESTIVAL Holi, also known as the Festival of Colours, takes place every year in India to celebrate the arrival of Spring.

Commemorating the triumph of good over evil as well as love, happiness and a good harvest, it is customary to throw a rainbow of coloured powder into the air until everyone is brightly coloured.

Our sweet potato powder garnish mimics a powder paint effect, whilst this fruity, spicy drink is colourful to the tastebuds, truly encapsulating the spirit of Holi Festival.

INGREDIENTS

- 1 tsp Mango Yoghurt
- 15ml / 0.5oz Ginger Syrup (1:1)
- 15ml / 0.5oz Fresh Lime Juice
- 25ml / 1oz Fresh Pineapple Juice
- 15ml / 0.5oz Ancho Reyes Chile Liqueur
- 45ml / 1.5oz Reposado Tequila (100% Agave)

METHOD

Measure each ingredient into a cocktail shaker. Add cubed ice and shake for 10-15 seconds. Fine strain into a chilled coupette or martini glass. Decorate the glass with purple sweet potato powder. Garnish the cocktail with a Flavour Blaster Ginger Aroma bubble.
The Spanish festival La Tomatina takes place annually on the last Wednesday of August in Buñol, a small town in the southeastern province of Valencia. Tens of thousands of participants gather with tons of red tomatoes that are then thrown at each other purely for entertainment. Capturing the essence of this unique event, the 1 Ton Tomato is a perfectly balanced, sour yet savoury cocktail that pairs beautifully with Spanish aperitivo.

**1 TON TOMATO**

**METHOD**

Measure each ingredient into a cocktail shaker. Add cubed ice and shake for 10-15 seconds. Fine strain into a chilled bowl. Garnish the cocktail with a Flavour Blaster Rosemary Aroma bubble.

**INGREDIENTS**

- 15ml / 0.5oz Sugar Syrup (1:1)
- 15ml / 0.5oz Fresh Lime Juice
- 30ml / 1oz Fresh Tomato Juice
- 7.5ml / 0.25oz Elderflower Liqueur
- 15ml / 0.5oz Fino Sherry
- 45ml / 1.5oz Spanish Gin
INGREDIENTS

Muddle green cardamom pods in the base of a cocktail shaker.
Measure the remaining ingredients into the cocktail shaker.
Add cubed ice and shake for 10-15 seconds.
Fine strain into a rocks glass over crushed ice.
Garnish the cocktail with dried lavender sprigs.
Serve in a Flavour Blaster Lavender Aroma filled cloche.

LUV LINGO

Luv Lingo is inspired by floriography, also known as the 'language of flowers'.
Originating in Turkey where it was known as ‘sélam’, floriography was a form of coded communication,
using flowers as a way to express feelings which otherwise could not be spoken.
Combining traditional Turkish flavours, Luv Lingo is fragrant, floral and full of hidden messages.

METHOD

4 pcs
Green Cardamom Pods

20ml / 0.75oz
Sugar Syrup (1:1)

25ml / 1oz
Fresh Lime Juice

10ml / 0.38oz
Velvet Falernum Liqueur

15ml / 0.5oz
Rose Petal Liqueur

45ml / 1.5oz
Single Blended 5 Y/O Rum

ALMOND
ROSE
LIME
According to scientists, without bees, humanity would only survive for 4 years. Over one third of the food we eat is pollinated by bees, making them the backbone of our ecosystem. The vast majority of cocktail ingredients, including spirits, juices and garnishes, only exist thanks to bees. Not only do they pollinate all plant based ingredients, but they also provide honey - nature's sweetener, which enhances the flavour profile of many drinks. The Bee Team was developed to celebrate fuzzy pollinators around the world. It is prickly, floral and sweetened with locally sourced ethical honey.

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**INGREDIENTS**

- 1 dash Absinthe
- 15ml / 0.5oz Honey Syrup (1:1)
- 15ml / 0.5oz Fresh Lemon Juice
- 7.5ml / 0.25oz Elderflower Liqueur
- 30ml / 1oz Calvados
- 75ml / 2.5oz Sparkling Wine

**METHOD**

Measure the first 5 ingredients into a cocktail shaker. Add cubed ice and shake for 10-15 seconds. Fine strain into a chilled champagne flute. Top-up with sparkling wine. Decorate the glass stem with a buzz button. Garnish the cocktail with Flavour Blaster Elderberry Aroma.
ELDERBERRY
STRAWBERRY CHIME

For many Brits, the sight of an ice cream van instantly brings back childhood memories of seaside summer holidays and playing in the streets until dark. The signature melodic chimes can be heard from several streets away and still captivates a whole nation to this day. Our Strawberry Chime cocktail is fruity and sweet, with a generous scoop of classic British nostalgia.

INGREDIENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 pc Fresh Strawberry</td>
<td></td>
</tr>
<tr>
<td>1 tsp Vanilla Yoghurt</td>
<td></td>
</tr>
<tr>
<td>10ml / 0.38oz Sugar Syrup (1:1)</td>
<td></td>
</tr>
<tr>
<td>20ml / 0.75oz Fresh Lemon Juice</td>
<td></td>
</tr>
<tr>
<td>10ml / 0.38oz Aperol</td>
<td></td>
</tr>
<tr>
<td>20ml / 0.75oz Rhubarb Liqueur</td>
<td></td>
</tr>
<tr>
<td>40ml / 1.38oz London Dry Gin</td>
<td></td>
</tr>
</tbody>
</table>

METHOD

Muddle 1 topped strawberry in the base of a cocktail shaker. Measure the remaining ingredients into the cocktail shaker. Add cubed ice and shake for 10-15 seconds. Fine strain into a chilled ice cream cone glass. Garnish the cocktail with a Flavour Blaster Mixed Berry Aroma bubble.
CLOUDS ABOVE

Often representing mythological creatures and legendary figures, kites are an ancient Asian art form that has glided through history. Combining classic Asian flavours such as lychee and sake, one sip of this drink will have your head above the clouds. As the lychee aroma bubble bursts, the aromatic cloud rolling down your glass will emulate the cool mists rolling down the Himalayan mountains. Clouds Above is a wonderfully balanced, low alcohol cocktail that is fruity and perfumed with classic Asian flavours and ingredients.

INGREDIENTS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measure</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lychee</td>
<td>20ml / 0.75oz</td>
</tr>
<tr>
<td>Watermelon</td>
<td>25ml / 1oz</td>
</tr>
<tr>
<td>Lime</td>
<td>7.5ml / 0.25oz</td>
</tr>
<tr>
<td>Watermelon Syrup</td>
<td>20ml / 0.75oz</td>
</tr>
<tr>
<td>Fresh Lime Juice</td>
<td>40ml / 1.38oz</td>
</tr>
<tr>
<td>Lychee Liqueur</td>
<td>40ml / 1.38oz</td>
</tr>
<tr>
<td>Acholado Pisco</td>
<td></td>
</tr>
<tr>
<td>Sake</td>
<td></td>
</tr>
</tbody>
</table>

METHOD

Measure each ingredient into a cocktail shaker. Add cubed ice and shake for 10-15 seconds. Fine strain into a chilled coupette or martini glass. Decorate the stem with white candy floss. Garnish the cocktail with a Flavour Blaster Lychee Aroma bubble.
Known for their superstitions, throughout history, both pirates and sailors believed that saying “goodbye” when departing would doom their voyage to the depths of the ocean.

To this day, many fearful captains and fishermen still believe it will bring them bad luck.

Bye Bye Bucko is all about taking risks, and being brave. Packed full of bold flavours, this cocktail is not for the faint-hearted.

Bye Bye Bucko is a complex cocktail that is as tiki as they come, combining sweet, tropical fruit flavours with dark bitter notes of rum and a powerful Italian amaro.

**INGREDIENTS**

- **Passion Fruit Syrup (2:1)**: 5ml / 1 bsp
- **Muscovado Sugar Syrup (1:1)**: 10ml / 0.38oz
- **Fresh Lime Juice**: 15ml / 0.5oz
- **Fresh Orange Juice**: 15ml / 0.5oz
- **Cynar**: 25ml / 1oz
- **Blackstrap Rum**: 25ml / 1oz

**METHOD**

Measure each ingredient into a cocktail shaker.
Add cubed ice and shake for 10-15 seconds.
Fine strain into a chilled octopus glass.
Garnish with a Flavour Blaster Passion Fruit Aroma bubble.
NIGHT VISION

Night Vision takes its name from the myth that eating carrots is good for your eyesight.
Strangely, this rumour actually began as British WWII propaganda.
To prevent the enemy discovering allied forces were using radar systems, the UK claimed their pilots exceptional night vision was attributed to eating lots of carrots.
Packed full of Vitamin A, there’s a half truth in there somewhere...
Night Vision has fresh carrot juice at its core with a complex array of complimentary sweet, spicy and earthy flavours.

INGREDIENTS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 dashes Angostura Bitters</td>
<td>15ml / 0.5oz</td>
</tr>
<tr>
<td>15ml / 0.5oz Honey Syrup (1:1)</td>
<td>20ml / 0.75oz</td>
</tr>
<tr>
<td>25ml / 1oz Fresh Lemon Juice</td>
<td>20ml / 0.75oz</td>
</tr>
<tr>
<td>7.5ml / 0.25oz Kümmel Liqueur</td>
<td>45ml / 1.5oz</td>
</tr>
<tr>
<td>329 Blended Scotch Whisky</td>
<td></td>
</tr>
</tbody>
</table>

METHOD

Measure each ingredient into a cocktail shaker.
Add cubed ice and shake for 10-15 seconds.
Fine strain the into a chilled coupette or martini glass.
Garnish with a Flavour Blaster Cinnamon Aroma bubble.
CINNAMON
GOLDEN DAYS

Golden Days pays homage to the very first cookery books and their use throughout history.
Nutmeg is a favourite flavour for many chefs, especially pastry chefs, due to its fragrant musk.
The warm golden tones of this drink shine through, with rich cognac in a classic tulip glass, celebrating everything traditional and classic.
With notes of oak, stone fruit and spices, the Golden Days cocktail is reminiscent of forgotten pleasures.

INGREDIENTS

- 7.5ml / 0.25oz Amaretto Liqueur
- 7.5ml / 0.25oz Pêche De Vigne Liqueur
- 15ml / 0.5oz Lillet Blanc
- 60ml / 2oz VS Cognac

METHOD

Measure each ingredient into a mixing glass.
Add cubed ice and stir for 25-30 seconds.
Single strain into a chilled tulip glass.
Decorate the glass with edible gold spray.
Garnish the cocktail with Flavour Blaster Nutmeg Aroma.
MIDNIGHT HOOKUP

A densely populated metropolis where the subway never shuts down and there are things to do, even in the dead of night,
New York truly is the city that never sleeps.

What better way to pay tribute to the city than with a caffeinated version of the Red Hook cocktail. The Red Hook is defined by its balance of bitter and sweet notes.

To mirror this symbiosis, we chose cold brew coffee and fresh espresso for a rounded coffee flavour profile.

*We recommend a natural processed coffee for its complimentary flavours and sustainability credentials.

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**INGREDIENTS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measure</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold Brew Coffee Syrup (1:1)</td>
<td>15ml / 0.5oz</td>
</tr>
<tr>
<td>Maraschino Liqueur</td>
<td>10ml / 0.38oz</td>
</tr>
<tr>
<td>Italian Sweet Vermouth</td>
<td>10ml / 0.38oz</td>
</tr>
<tr>
<td>Straight Rye Whiskey</td>
<td>40ml / 1.38oz</td>
</tr>
<tr>
<td>Fresh Espresso</td>
<td>30ml / 1oz</td>
</tr>
</tbody>
</table>

**METHOD**

Measure each ingredient into a cocktail shaker.
Add cubed ice and shake hard for 10-15 seconds.
Fine strain into a chilled coupette or martini glass.
Garnish the cocktail with a black cherry.
Serve in a Flavour Blaster Coffee Aroma filled cloche.
HIGHLAND CHARGE

Taking inspiration this time from Scotland, Highland Charge is named after an ancient Scottish battlefield tactic. Soldiers would race towards the enemy screaming clan war cries then, once within musket range, they would fire a single shot before charging through the smoke with swords raised into the confused frontline. A powerful number only for the bold, the Highland Charge cocktail has complex notes of fruit, nuts and burnt oak.

INGREDIENTS

2 dashes Chocolate Bitters
2 dashes Walnut Bitters
15ml / 0.5oz Banana Liqueur
30ml / 1oz Amontillado Sherry
45ml / 1.5oz Highland Single Malt Scotch Whisky

METHOD

Measure each ingredient into a mixing glass.
Add cubed ice and stir for 25-30 seconds.
Single strain into a chilled rocks glass over block ice.
Garnish the cocktail with a banana chip.
Smoke the glass with Flavour Blaster Smoke Aroma.
SUGAR SYRUP (1:1)
An essential cocktail ingredient that is senseless not to make yourself.
1. Weigh & combine an equal amount of white caster sugar & boiled water in a measuring jug.
2. Stir until the sugar has dissolved then leave to cool.
3. Store in a labelled glass bottle for up to 2 weeks (refrigerate overnight).
4. Repeat the process with other sugar varieties (e.g. muscovado).

HONEY SYRUP (1:1)
For consistency, making all of your syrups the same sugar to water ratio can be helpful.
1. Weigh & combine 3 parts honey & 2 parts boiled water in a measuring jug.
2. Stir until homogenised then leave to cool.
3. Store in a glass bottle for up to 6 weeks (refrigerate overnight).
AGAVE SYRUP (1:1)
The nectar of the agave plant is a delicious vegan alternative to honey.

1. Weigh & combine 2 parts agave nectar & 1 part boiled water.
2. Stir until homogenised then leave to cool.
3. Store in a labelled glass bottle for up to 6 weeks (refrigerate overnight).

COCONUT WATER SYRUP (1:1)
The subtle nuttiness and minerality of coconut water is a nice addition to many cocktails.

1. Weigh & combine equal parts white caster sugar & coconut water in a pan over low heat.
2. Stir until the sugar has dissolved then take off the heat and leave to cool.
3. Store in a labelled glass bottle for up to 2 weeks (refrigerate overnight).
GINGER SYRUP (1:1)

We prefer not to cook away the fresh, fiery ginger flavour in our ginger syrup.

1. Juice chopped root ginger in a slow juicer.
2. Weigh & mix equal parts white caster sugar & fresh ginger juice in a bar blender.
3. Blend on a high setting until the sugar has dissolved.
4. Store in a labelled glass bottle for up to a week (refrigerate overnight).

WATERMELON SYRUP (1:1)

We made fresh watermelon juice into a syrup to suit the sour style of cocktail we envisioned.

1. Juice chopped watermelon flesh in a slow juicer.
2. Weigh & mix equal parts white caster sugar & watermelon juice into a bar blender.
3. Blend on a high setting until the sugar has dissolved.
4. Store in a glass bottle for up to 2 weeks (refrigerate overnight).
COLD BREW COFFEE SYRUP (1:1)

A great way to add the sweet chocolatey notes of coffee that are lost when using espresso.

1. Weigh & mix 1 part coffee grounds & 4 parts filtered water in a French press.

2. Leave to infuse for 24 hours.

3. Push the press all the way down & pour the cold brew coffee into a bar blender.

4. Add an equal amount (weight) of white caster sugar to the bar blender.

5. Blend on a high setting until the sugar has dissolved.

6. Store in a labelled glass bottle for up to a week (refrigerate overnight).
VIDEO
PLAYLIST

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