



DE CIX 25 YEARS

GUIDE FOR GREAT DRINKS

VALUABLE TIPS FOR EVERY BARTENDER



GREAT DRINKS ARE IN THE EYE OF THE BEHOLDER

FIRST-CLASS DRINKS DESERVE A STYLISH HOME. IT PAYS TO BUY GOOD GLASSES.

A DRINK FROM THE RIGHT GLASS TASTES GOOD JUST BY LOOKING AT IT. THE MOST IMPORTANT GLASSES ARE THE HIGHBALL GLASS, COUPETTE OR COCKTAIL BOWL, AND THE WHISKEY TUMBLER.

INSTEAD OF CLASSIC COCKTAIL GLASSES, YOU CAN ALSO SERVE YOUR DRINKS IN BULBOUS RED WINE GLASSES (INSTEAD OF HIGHBALL GLASSES), IN WHITE WINE GLASSES (INSTEAD OF COCKTAIL BOWLS) OR IN SMALL JAM OR PRESERVING GLASSES (INSTEAD OF WHISKEY TUMBLERS).

COLD, NO ICE

THERE ARE DRINKS SERVED WITHOUT ICE. THEY HAVE THE PERFECT TEMPERATURE IMMEDIATELY AFTER PREPARATION. TO ENSURE THAT THIS REMAINS SO, ICE-COOLED GLASSES PROVIDE THE PERFECT CLIMATE FOR ENJOYMENT. BECAUSE ALMOST ALL DRINKS ARE LIKE SNOW LEOPARDS. THEY LIKE IT REALLY COLD. WITH THESE SIMPLE TRICKS YOU CAN GET YOUR GLASSES COLD, COLDER, AND AS COLD AS IT GOES.

- PUT THE GLASSES IN THE FREEZER FOR 15 MINUTES.
- FILL THE GLASSES WITH ICE CUBES AND COLD WATER AND LET THEM STAND FOR SEVERAL MINUTES. POUR OUT THE COLD WATER BEFORE PREPARATION.



IN THE BEGINNING THERE WAS ICE

WHAT WOULD A DRINK BE WITHOUT ITS ICE CUBES? THEY ARE ONE DECISIVE FACTOR FOR THE SUCCESSFUL PREPARATION OF A DRINK. ICE CUBES THAT ARE TOO SMALL CAN DILUTE THE DRINK. ICE CUBES MUST BE COMPLETELY FROZEN, CUBIC, AND WITH AN EDGE LENGTH OF 2-3 CM.

FOR SHAKING AND STIRRING, USE A GOOD HANDFUL OF ICE CUBES - BETTER TOO MUCH THAN TOO LITTLE. IMPORTANT: THE ICE CUBES USED FOR THE PREPARATION DO NOT GO INTO THE GLASS - THEY ARE KEPT ASIDE. PUT FRESH ICE CUBES IN THE GLASS WHEN THE DRINK IS SERVED „ON ICE“.

A TOAST TO THE RECIPE

TO BE PRECISE, IT'S FANTASTIC: WE RECOMMEND THAT YOU ADHERE METICULOUSLY TO THE SPECIFIED QUANTITY. THIS IS THE ONLY WAY TO GET THE PERFECT BALANCE OF SWEETNESS AND SOURNESS INTO THE GLASS. THE PERFECT SUM OF ALL TASTES THAT WILL MAKE YOUR DRINK UNFORGETTABLE.

IF YOU DO NOT HAVE A BAR MEASURE AT HAND, YOU CAN MEASURE THE AMOUNT WITH A CALIBRATED 20 ML SHOT GLASS.

ALTERNATIVELY (AND FOR SMALLER UNITS) TEA- AND TABLESPOONS ARE SUITABLE

- STANDARD TEASPOON = APPROX. 5 ML
- STANDARD MEASURING SPOON = APPROX. 10 ML



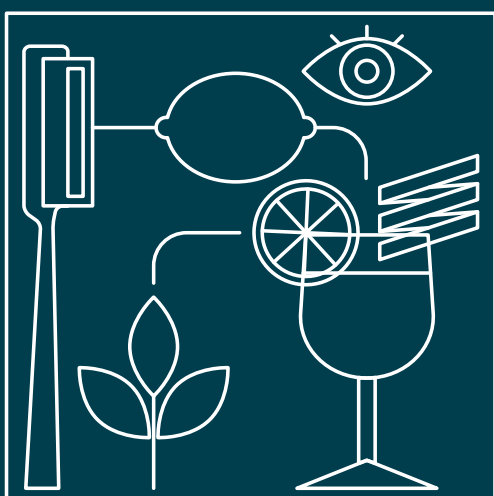
IT'S IN YOUR HANDS – THE TOOLS

IF YOU REGULARLY TURN YOUR HOME INTO A BAR, WE RECOMMEND PROFESSIONAL ACCESSORIES. FOR ALL THOSE WHO ONLY WANT TO CONJURE UP A FABULOUS COCKTAIL NOW AND THEN, THE CONTENTS OF THE KITCHEN UTENSILS DRAWER IS ENOUGH.

JAM JARS OR DISPOSABLE GLASSES SERVE AS A SUBSTITUTE FOR SHAKERS AND STIRRING GLASSES. WITH A LONG SPOON YOU CAN STIR THE DRINKS. WHEN POURING, YOU CAN SEPARATE THE LIQUID FROM THE ICE WITH A LARGE SERVING SPOON. AND A KITCHEN SIEVE HELPS YOU TO FILTER COARSE PIECES.

ALMOST THERE – POURING THE DRINKS

THE INGREDIENTS OF A DRINK ARE MIXED BY SHAKING THEM IN A SHAKER OR STIRRING IN A MIXING GLASS. NOW, IT IS A MATTER OF POURING THE INGREDIENTS INTO THE GLASS WITHOUT ALLOWING PIECES OF ICE CUBES, FRUIT OR HERBS TO GET INTO THE DRINK. IF A RECIPE DOES NOT CONTAIN FRESH FRUIT JUICES, PRESSED FRUIT, FRESH HERBS OR SPICES, ONLY THE ICE IS KEPT BACK DURING POURING („SIMPLE POURING“) IN ALL OTHER CASES, THE ICE IS KEPT BACK, AND IN THE SAME STEP A SIEVE IS HELD BETWEEN BETWEEN THE SHAKER AND THE GLASS TO STRAIN THE LIQUID („DOUBLE POURING“).



THE FINAL TOUCH – ADDING A BIT OF ZEST

IN MANY RECIPES, CITRUS FRUIT ZESTS ARE USED TO GIVE THE DRINKS A TOUCH OF FRESH CITRUS. TO DO THIS, FIRST CUT OFF A PIECE OF THE PEEL THAT IS APPROX. 5 - 7 CM LONG WITH A PEELER, AND STRAIGHTEN THE EDGES WITH A KNIFE.

AFTER PREPARING THE DRINK, SQUEEZE THE ZEST SLIGHTLY, JUST ABOVE THE GLASS, SO THAT THE ESSENTIAL OILS DISSOLVE INTO THE DRINK. FRESH HERBS AS A GARNISH SHOULD BE BRIEFLY PRESSED BETWEEN YOUR HANDS BEFORE YOU GARNISH THE DRINK. THIS ALSO RELEASES ESSENTIAL OILS WITH INTENSIVE AROMAS.



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SELECTED DRINKS FOR THE PARTY AT HOME

NINE FRESH
REASONS TO
CELEBRATE
WITH US




WILD BERRY DREAMS – NON-ALCOHOLIC

A WONDERFULL REFRESHING COCKTAIL, PACKED WITH DELICIOUS SUMMER BERRIES.

INGREDIENTS:

- 200ML WILD BERRY
- 20ML MINERAL WATER
- 2 TABLESPOONS BERRIES E.G. RASPBERRIES AND BLUEBERRIES
- 2 MINT LEAVES
- ICE CUBES

INSTRUCTIONS:

- POUR WILD BERRY INTO A GLASS
- TOP UP WITH MINERAL WATER
- ADD BERRIES, MINT AND ICE CUBES.

VIRGIN MELON COCKTAIL – NON-ALCOHOLIC

A DELICIOUS SUMMER COCKTAIL WITH WATERMELON AND LIME JUICE TASTES WONDERFULLY REFRESHING.

INGREDIENTS:

- 200G WATERMELON
- 1 TABLESPOON LIME JUICE
- 1 TSP BIRCH SUGAR
- 80G ICE CUBES
- 1 PINCH OF SALT

INSTRUCTIONS:

- PUREE ALL INGREDIENTS AND POUR INTO A GLASS
- GARNISH WITH LIMES



PINK TONIC COCKTAIL WITH GRAPEFRUIT AND ROSEMARY

THE COLORFUL AND REFRESHING SUMMER COCKTAIL CAN BE PREPARED IN NO TIME.

INGREDIENTS:

- 1/2 GRAPEFRUIT
- 1 SPRIG OF ROSEMARY
- 20ML GRAPEFRUIT JUICE
- 200 ML TONIC WATER
- ICE CUBES

INSTRUCTIONS:

- CUT THE GRAPEFRUIT INTO SLICES AND QUARTER THEM
- PLACE 2 ICE CUBES IN A GLASS
- ADD GRAPEFRUIT, ROSEMARY AND GRAPEFRUIT JUICE
- POUR TONIC WATER OVER THE TOP

MINT BEER COCKTAIL

INGREDIENTS:

- 1 DASH OF GRAPEFRUIT JUICE
- 300ML BEER
- MINT

INSTRUCTIONS:

IT COULDN'T BE SIMPLER:

- BEER TASTES EVEN MORE REFRESHING IF IT IS REFINED
- WITH A SPLASH OF GRAPEFRUIT JUICE (OR ANOTHER JUICE FROM THE PANTRY) AND
- A LEAF OR TWO OF MINT!



BASILPOLITAN

WE LOVE BASIL!

INGREDIENTS:

- 150ML CRANBERRY JUICE
- 150ML MINERAL WATER
- 2CL VODKA
- BASIL

INSTRUCTIONS:

THE COCKTAIL GETS A NICE BLEND OF COLORS AT THE TOP IF YOU FOLLOW THIS ORDER:

- FIRST CRUSH THE BASIL WITH THE ICE CUBES AND PUT THIS INTO THE GLASS
- POUR THE VODKA,
- MINERAL WATER AND
- FINALLY THE CRANBERRY JUICE ON TOP.

PICK-ME-UP

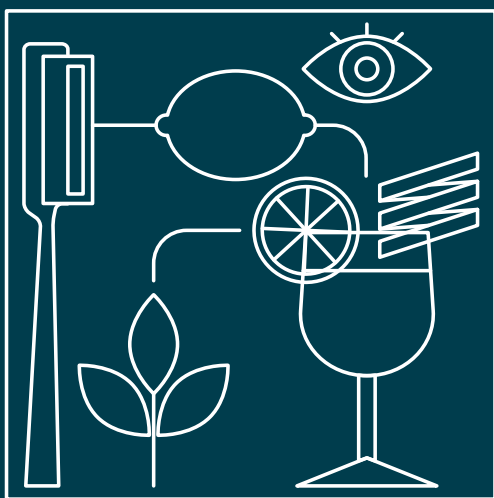
INGREDIENTS:

- 2CL GIN
- 1 ESPRESSO

IT COULDN'T BE SIMPLER:

- MIX AN ESPRESSO WITH GIN AND
- SERVE ON ICE

TIP: YOU CAN ALSO USE LEFTOVER COFFEE!



LILLET-LIME

INGREDIENTS:

- 3CL LILLET BLANC
- 250ML GINGER ALE
- LIME

HERE'S HOW IT WORKS:

LILLET BLANC IS TRANSFORMED INTO A REFRESHING COCKTAIL WITH THE HELP OF GINGER ALE AND LIME.

YOU CAN EITHER ADD SLICES OF FRESH LIME OR A SPLASH OF LIME JUICE.

SERVE ALL INGREDIENTS ON ICE.

BLOODY BASIL

REFRESHING AND A BIT TART.

INGREDIENTS:

- 2CL GIN
- 200ML BLOOD ORANGE JUICE
- 100ML MINERAL WATER
- BASIL

INSTRUCTIONS:

- CHOP THE BASIL, PUT IT IN A GLASS WITH ICE
- POUR THE GIN OVER IT AND
- TOP UP WITH WATER AND JUICE
- SWEETEN TO TASTE WITH CANE SUGAR.



LIGHT BREEZE

EVEN A SIMPLE WHITE WINE CAN BE TRANSFORMED INTO A SUMMER DRINK

INGREDIENTS:

- 100ML FRESHLY SQUEEZED ORANGE JUICE
- 200ML WHITE WINE
- MINT

INSTRUCTIONS:

- SQUEEZE A FEW ORANGES
- POUR THE JUICE INTO ICED WHITE WINE
- ADD A SPRIG OF MINT

YOUR SUMMER COCKTAIL IS READY!