

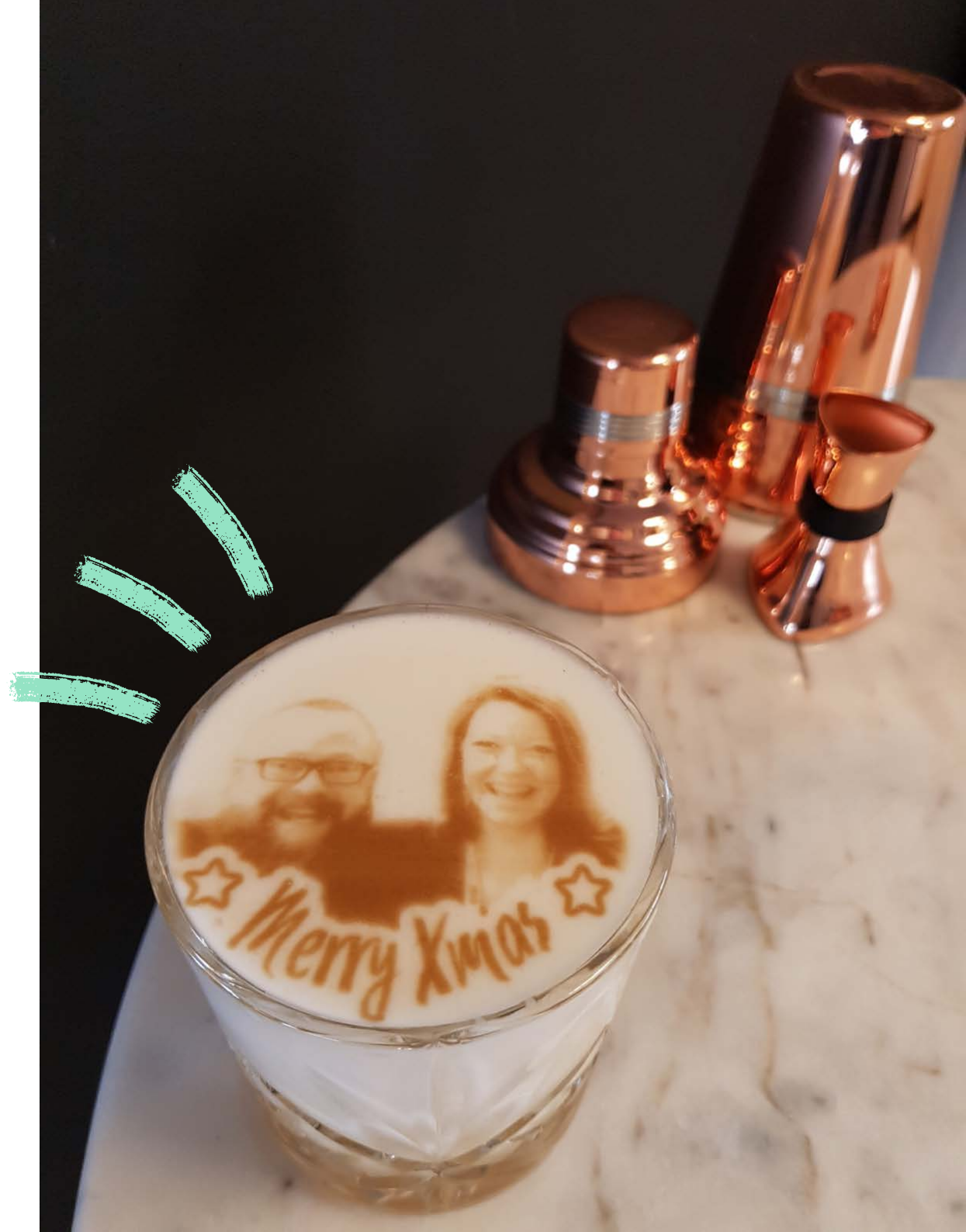
HOLIDAY COCKTAILS

By Bob Peters and Emily Alves



Our lives may look very different this year – especially for the winter holidays – but that’s just all the more reason for us to expand our cocktail repertoire and raise a festive glass of holiday cheer.

We’re pleased to share our favorite foam-topped cocktail recipes. These great winter cocktails hit all the right notes. Spicy and sweet and perfect for the season.



FOAM-TOPPED COCKTAILS: THE BASICS

Add one of these ingredients to any cocktail recipe to create the perfect foam!

Fresh egg white

- Separate from the yolk and add to shaker with the rest of the ingredients

22 ml Aquafaba

- A vegan alternative to egg whites which is flavourless and just as foamy, buy a can of chickpeas and drain, keep stored only for a day

Heavy Cream

- Add no less than 22ml to any cocktail and shake very well to create foam

Fresh Espresso

- Draw a fresh shot of espresso and add to your recipe, shake well

1 gram Albumin (food additive powdered egg whites)

- Emulsify completely in 22ml of liquid add to shaker and make your drink



WHISKEY SOUR

By Bob Peters

Ingredients

2 oz / 60ml of bourbon or whiskey
.5 oz / 15ml oz of fresh squeezed lemon juice
1 oz / 30ml of simple syrup
1 egg white or .75 oz / 22ml aquafaba

Instructions

Dry shake for 20 seconds, then add ice.
Wet shake for another 45 seconds.
Garnish with the Ripple Maker special holiday designs.



BOURBON CLOVER CLUB

By Bob Peters

Ingredients

2 oz / 60ml of bourbon or whiskey
.75 oz / 22ml of fresh squeezed lemon juice
1 oz / 30ml of pomegranate syrup
1 egg white or .75 oz / 22ml aquafaba

Instructions

Dry shake for 20 seconds, then add ice.
Wet shake for another 45 seconds.
Garnish with Ripple Maker special holiday designs.



CHAI ME TO THE MOON

By Bob Peters

Ingredients

- 2 oz / 60ml of bourbon or whiskey
- .25 oz / 7ml of fresh squeezed lemon juice
- .25 oz / 7ml of fresh orange juice
- 1 oz / 30ml of chai tea syrup
- 1 egg white or .75 oz / 22ml aquafaba

Instructions

- Dry shake for 20 seconds, add ice.
- Wet shake for another 45 seconds.
- Garnish with the Ripple Maker special holiday designs.



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APPLE SMASH

Ingredients

2 oz / 60ml whiskey

1.5 oz / 45ml cinnamon whiskey

1.5 oz / 45ml monin caramel

.75 oz / 22ml freshly squeezed lemon juice.

75 oz / 20ml aquafaba or 1 egg

1 tbsp. demerara sugar

Instructions

Muddle half an apple with the whiskey then add the other ingredients.

Garnish glass with demerara brown sugar before pouring.

Dry shake, wet shake, double strain, print and add a slice of apple.



ESPRESSO MARTINI

Ingredients

1.5 oz / 45ml vodka

2 oz / 60ml fresh espresso shot

.5 oz / 15ml Kahlua

.5 oz / 15ml Simple Syrup

Instructions

Dry shake (without ice) for 20 seconds, then add ice.

Wet shake for another 45 seconds.

Double strain with a fine strainer and serve in a coup glass.



GINGERBREAD NIGHTS

Ingredients

2.5oz / 75 ml vodka

1.5oz / 45ml Milk (or milk substitute)

1.5oz / 45ml Cinnamon whiskey

1oz / 30ml Ginger infusion

.75oz / 22ml Monin Caramel

.75 oz / 22ml Aquafaba

Instructions

Dry shake, wet shake, double strain, print with 100% natural extract using our Ripple Maker and garnish with a Lotus cookie.

