

March 28th 2023 Cocktail Class

Cocktails With Aaron

Bio:

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Founder of Southwestern Ontario Bartending Community
Virtual Cocktail Class Educator
World Class Finalist 2019,2020,2021
Bacardi Legacy Finalist 2019
Tales of the Cocktail Apprentice 2019
Tiki By the Sea Alum
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Ingredients List:

- Bourbon
- Campari
- Sweet Vermouth
- Amaro Nonino
- Aperol
- Lemon Juice (freshly squeezed preferred)
- Lemon (Whole for garnish)
- Orange (Whole for Garnish)
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Tools Required:

- Cocktail Shaker
- Cocktail Strainer
- Jigger (or shot glass for measuring)
- Spoon for stirring
- Cocktail Mixing glass (or you can use your shaking tin to stir)
- Small knife
- Cutting board
- Vegetable peeler

Glassware Required:

- Tumbler
- Martini Coupe

Boulevardier

Ingredients

- 1oz Bourbon
- 1oz Campari
- 1oz Sweet Vermouth

Directions:

In a mixing glass add 1 ounce of Bourbon, 1 ounce of Campari and 1 ounce of Sweet Vermouth. Next fill the mixing glass with ice; make sure to fill above the wash line. Stir for about 30 revolutions. Strain into a tumbler over fresh ice and garnish with orange zest. Sip and enjoy.

Paper Plane

Ingredients:

- 3/4oz Bourbon
- 3/4oz Aperol
- 3/4oz Amaro Nonino
- 3/4oz Lemon Juice
- Lemon Zest

Directions:

In a cocktail shaker, add all ingredients. Fill the shaker with ice and shake for 10-15 seconds. Strain into a martini coupe and garnish with lemon zest.

A guide to syrup making:

Classic syrup making:

In a pot on the stove on medium heat, add 1 cup water and 1 cup of sugar, mix until dissolved. Add your syrup ingredients and simmer for 10 minutes. Strain and let the syrup cool.

Rapid Infusion:

In an ISI whipping canister add chilled simple syrup and your syrup ingredients. Charge with 2 NO3 cannisters and let sit for 10 minutes. Release the gas carefully and strain the syrup into a container.

Oleo-Saccharum:

In a mason jar add your flavour ingredients. Cover with sugar and let sit for up to 2 days. Strain off and place into a jar. For a shrub, add 2oz apple cider vinegar to the mixture after strained.

Sous-Vide:

In a vac pack add 1 cup water, 1 cup sugar, and your flavour ingredients. Seal with a vacuum sealer and place in a sous vide bath at 170 degrees Fahrenheit for 4 hours. Strain and cool.

Suggested syrup ingredients for these cocktails:

1. Your favourite tea flavour
2. Blackberries and sage
3. Strawberries and lemongrass
4. Cinnamon, Star anise and orange
5. Lemon, Cardamon and Green Tea leaves