



VonShef

C O C K T A I L
R E C I P E G U I D E

Z Stir up a world of flavours with our eclectic cocktail recipe collection.

O From the crisp elegance of a classic Martini to the zesty allure of a Mojito, our curated selection caters to every palate. Indulge in the velvety decadence of an Espresso Martini, or immerse yourself in the tropical, guilt-free bliss of a Piña Colada Mocktail.

I Let each recipe transport you - to the sun-soaked terraces of Mexico with a vibrant Margarita, or to the metropolitan buzz of a New York bar with a chic Cosmopolitan.

T Flip through these pages to find the perfect cocktail to match your mood or elevate any occasion. Whether you're revisiting the timeless charm of a well-known classic or daring to experiment with our creative twists on traditional favourites, these recipes are crafted to enchant and inspire.

C Designed for both the seasoned mixologist and the budding enthusiast, this guide is your companion for an unforgettable cocktail journey.

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Cosmopolitan.

Savor the quintessence of sophistication with the Cosmopolitan, an iconic elixir that marries the boldness of vodka with the tangy embrace of cranberry and a lively splash of citrus. Presented in a sleek martini glass, this cocktail is a beacon of contemporary chic.

What you'll need.

- VonShef cocktail shaker
- Strainer
- Martini glass (or a stemless wine glass for a contemporary twist)
- Ice cubes

Ingredients.

- 45ml vodka (citrus vodka is traditionally used, but plain vodka works too)
- 15ml orange liqueur (like Cointreau or Triple Sec)
- 30ml cranberry juice
- 15ml fresh lime juice
- Lime twist or orange peel for garnish

Method.

- 1. Chill the ingredients:** Fill your VonShef cocktail shaker with ice cubes.
- 2. Combine the mix:** Add the vodka, orange liqueur, cranberry juice, and fresh lime juice to the shaker.
- 3. Shake to perfection:** Shake the mixture vigorously until well chilled. This not only cools the drink but also helps to blend the flavours.
- 4. Strain and serve:** Strain the cocktail into your chosen glass, either a classic martini glass for elegance or a stemless wine glass for a modern look.

5. Garnish with flair:

Garnish with a twist of lime or an orange peel for a burst of citrus aroma and a sophisticated finish.



VonShef pro tip.

For an extra touch of sophistication, chill the martini glass before serving. A cold glass will keep the Cosmopolitan chilled longer and enhance your drinking experience.

Try a twist.

Pomegranate

infusion: Add a splash of pomegranate juice for a deeper, ruby-red hue and a subtly tart flavour layer. This exotic addition brings a new dimension to the cocktail.

Berry variation:

Muddle in some fresh berries, like raspberries or blackberries, for a summery twist. The berries add a fresh, fruity note that beautifully complements the citrus and cranberry flavours.



Espresso Martini.

Awaken your senses with our Espresso Martini, a sophisticated blend of rich espresso and smooth vodka. An illicit pick-me-up, it merges the boldness of coffee with the sharp clarity of vodka, topped with a creamy espresso foam. The perfect fusion of energy and elegance for your cocktail soirée.

What you'll need.

- VonShef cocktail shaker
- Strainer
- Martini glass (or a coupe glass for a vintage twist)
- Ice cubes

Ingredients.

- 50ml vodka
- 30ml coffee liqueur (like Kahlúa)
- 1 shot (about 30ml) of freshly brewed espresso
- ½ tsp of simple syrup (optional, for those who prefer a touch of sweetness)
- Coffee beans for garnish

Method.

- 1. Prepare the shaker:** Fill your cocktail shaker with ice cubes to start the chilling process.
- 2. Combine the ingredients:** Add the vodka, coffee liqueur, freshly brewed espresso, and simple syrup (if using) into the shaker.
- 3. Shake it up:** Shake vigorously for a few moments. You're aiming to not only chill the mixture but also to achieve a rich, frothy crema on top of your martini.
- 4. Strain and serve:** Strain the contents into a Martini or coupe glass, ensuring a smooth pour.

5. Garnish: Place a few coffee beans on the surface as the final touch, adding both aesthetic appeal and a hint of coffee aroma.

 **VonShef pro tip.**

When preparing the espresso, aim for a rich and robust brew, as the quality of your coffee will determine the overall flavour profile of the cocktail.

 **Try a twist.**

Nutty note:

Introduce a splash of hazelnut liqueur to add a warm, sweet undertone that complements the robust espresso **flavours.**

Chocolate

indulgence: A swirl of chocolate syrup or a sprinkle of cocoa powder can transform your Espresso Martini into a mocha delight.

Vanilla or hazelnut

infusion: Add a hint of vanilla or hazelnut by adding a flavoured syrup or use flavoured vodka to add a rich layer of flavour.



Mai Tai.

Embark on a tropical adventure with our Mai Tai, a luscious blend of aged rum and exotic citrus fruits, channelling the vibrant spirit of Polynesia. With every sip, you're whisked to far-off shores, where the rhythms of island life enchant and relax. Grab your one-way ticket to paradise with this dreamy cocktail!

What you'll need.

- VonShef cocktail shaker
- Strainer
- Old Fashioned glass or a mason jar
- Drinking straws

Ingredients.

- 30ml dark rum (aged rum)
- 30ml light rum (white rum)
- 15ml orange curaçao (or a similar orange-flavoured liqueur)
- 15ml lime juice (freshly squeezed)
- 7.5ml orgeat syrup (almond syrup)
- 7.5ml simple syrup (sugar syrup)
- Crushed ice
- Mint sprig and lime slice for garnish

Method.

1. Mix the

ingredients: In a shaker, combine the light rum, dark rum, orange curaçao, lime juice, orgeat syrup, and simple syrup.

2. Shake with ice:

Add a generous amount of crushed ice to the shaker. Secure the lid and shake vigorously for about 15-20 seconds. The idea is to chill the mixture thoroughly while slightly diluting it for a smoother taste.

3. Strain: Strain the mixture into a rocks glass filled with more crushed ice. A traditional Mai Tai is served on the rocks, which means

over ice.

4. Garnish: Garnish with a fresh sprig of mint and a slice of lime. The mint not only adds a touch of elegance but also contributes a fresh aroma that enhances the drinking experience.

5. Serve: Serve immediately and enjoy the burst of tropical flavours.

 **VonShef pro tip.**

When squeezing the lime, ensure it's fresh as this influences the cocktail's flavour profile. The balance between the tartness of lime and the sweetness of the syrups is key to a perfect Mai Tai.

 **Try a twist.**

Berry twist: Add a handful of muddled raspberries or blackberries for a berry-infused Mai Tai. The berries add a fresh, tart edge that complements the citrus notes.

Tropical coconut: Introduce a splash of coconut water or a teaspoon of coconut cream for a creamier, tropical variation. This addition enhances the Polynesian flair without overpowering the original flavours.

Passionfruit punch: Stir in a tablespoon of passionfruit pulp for an exotic, tangy twist. The unique flavour of passionfruit adds depth and a touch of the tropics.



Margarita.

Our Margarita is a vibrant celebration in a glass, mixing zesty lime, smooth tequila, and a hint of sweetness. This classic Mexican cocktail is a burst of sunshine and spirit, rimmed with salt for a playful contrast. Experience the ultimate refreshment after dark.

What you'll need.

- VonShef cocktail shaker
- Strainer
- Margarita glass (or a rocks glass for a more casual presentation)
- Salt for rimming the glass
- Ice cubes
- Lime wedge for garnish

Ingredients.

- 50ml tequila (preferably silver or blanco)
- 30ml orange liqueur (like Triple Sec or Cointreau)
- 20ml fresh lime juice
- 1 tsp of agave syrup or simple syrup (optional, for sweetness)

- Salt for rimming the glass

Method.

1. Rim the glass:

Moisten the edge of your Margarita or rocks glass with lime juice and dip it into salt to create the classic salted rim.

2. Prepare the

shaker: Fill your VonShef cocktail shaker with ice cubes to chill the ingredients properly.

3. Mix the

ingredients: Add the tequila, orange liqueur, lime juice, and syrup (if using) into the shaker.

4. Shake with ice:

Secure the lid on the shaker and

shake vigorously for about 15-20 seconds. This is crucial for mixing the ingredients well and chilling the mixture.

5. Strain and serve:

Strain the mixture into the prepared glass filled with fresh ice. Ensure the drink is well-strained to avoid excess ice shards in your cocktail.

6. Garnish: Add a lime wedge as the garnish. This not only looks great but also allows drinkers to add extra lime juice if they prefer.



VonShef pro tip.

When preparing the espresso, aim for a rich and robust brew, as the quality of your coffee will determine the overall flavour profile of the cocktail.



Try a twist.

Spicy mango

Margarita: Add a spicy kick by using chili salt for the rim and blending in a dash of mango purée for a spicy-sweet twist.

Fruity variations:

Try different flavoured salts for the rim or add a splash of pomegranate or mango juice for an innovative fruity twist.



Martini.

Shaken or stirred, the Martini is a masterpiece of mixology. Each sip offers a harmonious blend of botanical gin and the subtle whisper of dry vermouth, accented by a tantalising olive brine twist. The Martini is more than a drink; it's an experience embodying sophistication and timeless elegance.

What you'll need.

- VonShef cocktail shaker
- Strainer
- Martini glass

Ingredients.

- 75ml gin
- 1 dash dry vermouth
- 2 tbsp olive brine (from olive jar)
- Handful of ice cubes
- 1 wedge of lemon
- A few green olives for garnish

Method.

1. Combine

ingredients: In your VonShef cocktail shaker, pour the gin, dry vermouth, and olive brine. Add a handful of ice cubes.

2. Shake well:

Shake vigorously until the outside of the shaker feels cold, ensuring the ingredients are well-blended and chilled.

3. Prepare glass:

Gently rub the rim of your Martini glass with the wedge of lemon to impart a subtle citrus aroma.

4. Strain and serve:

Strain the mixture into the Martini glass, ensuring

a smooth pour.
Garnish with a
skewer of green
olives.

 **VonShef pro tip.**

For a crystal-clear Martini, consider stirring instead of shaking. Stirring for about 30 seconds over ice can yield a smoother finish.

 **Try a twist.**

Vodka Martini: Swap out the gin for vodka to enjoy a smoother, more neutral flavour profile.

Herbaceous touch: Add a sprig of rosemary and a splash of truffle oil for an aromatic and earthy twist.



Mojito.

Invigorate your senses with the classic Mojito, a symphony of crisp rum and effervescent soda, intertwined with freshly plucked mint and the vibrant zest of lime. This quintessential Cuban masterpiece dances on the palate, embodying the perfect balance of refreshment and subtlety. Ideal for basking in the warmth of a sun-drenched afternoon or revelling in a starlit soirée.

What you'll need.

- Muddler
- Spoon or swizzle stick
- Highball glass
- Ice cubes
- Mint sprig and lime wedge for garnish

Ingredients.

- 60ml white rum
- 30ml fresh lime juice
- 2 tsp sugar (or to taste)
- 6-8 fresh mint leaves
- Soda water to top up
- Mint sprig and lime wedge for garnish

Method.

- 1. Prepare the mint:** Place the mint leaves and sugar into the highball glass. Use the muddler to gently press the mint leaves. This releases their essential oils without tearing them, which is key to a well-balanced Mojito.
- 2. Mix and muddle:** Add the lime juice to the glass. Gently muddle again to mix the lime juice with the muddled mint and sugar.
- 3. Add rum:** Pour the white rum into the glass, over the mint and lime mixture.

4. Stir and ice: Fill the glass with ice, then stir the mixture well to combine the flavors.

5. Top up: Gently add soda water to top up the glass, being careful not to disturb the mint and lime at the bottom.

6. Garnish and serve: Garnish with a sprig of mint and a lime wedge, adding both a visual flair and an aromatic touch to the cocktail.

 **VonShef pro tip.**

Enhance your Mojito's freshness by using fresh mint leaves and freshly squeezed lime juice. The quality and freshness of these ingredients are crucial

in creating the perfect Mojito.

 **Try a twist.**

Fruity Mojito:

Add a splash of flavoured syrup like passionfruit or raspberry for a colourful and tasty variation. This adds an extra layer of flavour and can be tailored to individual tastes.

Tropical Mojito:

Enhance its tropical character by adding a splash of passionfruit juice and garnishing with a sprig of basil. This twist brings an exotic flair to the traditional Mojito.



Moscow Mule.

Experience the bold fusion of spicy ginger beer and smooth vodka in our Moscow Mule. Served in its iconic copper mug, this cocktail is a tantalising fusion of zesty lime and sharp ginger – the perfect choice for those who relish a spirited drink with a lively kick.

What you'll need.

- Muddler
- Twisted bar spoon
- Copper mug or a highball glass

Ingredients.

- 1 lime, sliced
- Small handful of ice cubes
- 50ml vodka
- 100ml ginger beer
- Mint leaves for garnish

Method.

1. Muddle lime:

Place $\frac{3}{4}$ of the lime slices at the bottom of your copper mug. Use the muddler to gently press them, releasing the fresh lime juice and essential oils.

2. Add ice and vodka:

Fill the mug with ice and pour the vodka over it.

3. Top with ginger beer:

Gently add the ginger beer to the mix. The ginger beer is key to the Moscow Mule's signature flavour.

4. Gently stir:

Use the twisted bar spoon to stir the mixture, integrating the

flavours while maintaining the fizz.

5. Garnish and serve:

Garnish with the remaining lime slices and a sprig of mint. The mint adds a fresh aroma, enhancing the overall experience.

VonShef pro tip.

To keep your Moscow Mule colder for longer, chill the copper mug before preparing the cocktail. The copper retains coldness, enhancing the refreshing quality of the drink.

Try a twist.

Berry zing: Muddle a few blackberries along with the lime for a fruity and fresh take. The berries add a sweet contrast to the ginger's zing.

Cranberry spark:

Splash in some cranberry juice for a tangy twist. It not only adds a vibrant colour but also creates a multi-dimensional flavour, complementing the ginger's spiciness.



Old Fashioned.

Timeless elegance in a glass. The Old Fashioned blends the rich depth of whiskey with a touch of sweet and bitter notes, orchestrating a symphony of flavour. It's a homage to the golden age of cocktails, perfect for savouring slowly.

What you'll need.

- Mixing glass
- Stirring spoon
- Strainer
- Rocks glass
- Ice cubes, preferably a large block or sphere
- Orange twist or cherry for garnish

Ingredients.

- 60ml bourbon or rye whiskey
- 1 sugar cube or 1/2 tsp loose sugar
- Few dashes of Angostura bitters
- Splash of water
- Orange twist or cherry for garnish

Method.

- 1. Sweeten the base:** Place the sugar cube in a mixing glass and saturate with bitters; add a splash of water.
- 2. Muddle the sugar:** Use a muddler to dissolve the sugar thoroughly in the bitters and water mixture.
- 3. Add whiskey and ice:** Pour the whiskey into the mixing glass and fill it with ice cubes.
- 4. Stir well:** Gently stir the mixture for about 30 seconds or until it is well-chilled. The key is to cool the drink while diluting it slightly to balance the flavours.

5. Strain and serve:

Strain the cocktail into a rocks glass containing a large ice block or sphere. This type of ice melts slowly, keeping the drink cool without diluting it too quickly.

6. Garnish: Add an orange twist or cherry as a garnish. This not only adds a visual appeal but also complements the whiskey's flavours.

 **VonShef pro tip.**

Choosing the right whiskey is crucial for an Old Fashioned. Whether you prefer bourbon or rye, select a whiskey that has a flavours profile you enjoy, as it will be the

dominant flavour in this cocktail.

 **Try a twist.****Flavoured bitters**

twist: Enhance your Old Fashioned with a few drops of flavoured bitters like chocolate or orange. Alternatively, swap the sugar for maple syrup for a rich, autumnal twist.

Citrus-maple Old

Fashioned: Infuse an extra layer of flavour with orange zest and a dash of maple syrup. The result is a subtly sweet, citrusy concoction that puts a modern spin on this classic drink.



Piña Colada Mocktail.

Our tantalising Piña Colada Mocktail omits the alcohol but none of the flavour. Each sip of this creamy coconut and pineapple blend whisks you to sun-drenched shores, offering a guilt-free escape to paradise in every glass. It's a rich, refreshing tropical treat, perfect for any time you crave a slice of island life.

What you'll need.

- VonShef cocktail shaker
- Hurricane glass

Ingredients.

- Handful of ice cubes
- 120ml pineapple juice
- 60ml coconut cream
- Wedge of pineapple to garnish

Method.

1. Combine

ingredients:

Add the ice cubes, pineapple juice, and coconut cream to your VonShef cocktail shaker.

2. Shake well:

Shake the mixture vigorously until well-blended and chilled. The shaking process is key to achieving that frothy, creamy texture.

3. Serve with

flair: Pour the mixture into a tall Hurricane glass. The glass adds to the tropical aesthetic of the drink.

4. Garnish: Adorn your drink with a wedge of pineapple on the rim. The garnish adds a touch of tropical flair and entices the senses.

 **VonShef pro tip.**

For an extra smooth and frothy texture, add a small amount of crushed ice into the shaker along with the other ingredients. This can create a more chilled and refreshing mocktail.

 **Try a twist.**

Tropical tipsy:

Transform it into the classic cocktail by adding a shot of white rum. This adds a gentle buzz and enhances the tropical flavours.

Dessert delight:

For a decadent twist, add a scoop of vanilla ice cream to create a dreamy Piña Colada float. This version is perfect for dessert or a special treat.



White Russian.

Indulge in the velvety luxury of the White Russian, a sumptuous blend of vodka, coffee liqueur, and cream. This cocktail is a smooth, creamy delight, balancing bold coffee notes with rich cream, making ideal for those who appreciate a decadent sip (and caffeine kick).

What you'll need.

- Mixing glass or VonShef cocktail shaker
- Strainer
- Old Fashioned glass
- Ice cubes

Ingredients.

- 60ml vodka
- 30ml coffee liqueur (like Kahlúa)
- 30ml heavy cream or milk

Method.

- 1. Prepare the glass:** Fill an Old Fashioned glass with ice cubes to chill the drink.
- 2. Add vodka and coffee liqueur:** Pour the vodka and coffee liqueur over the ice. This forms the base of your cocktail.
- 3. Layer the cream:** Gently float the cream or milk on top by pouring it over the back of a spoon. This technique allows for distinct layers in your drink (or simply pour it in and stir for a mixed drink).

4. Serve: Provide a stir stick with the cocktail, allowing the drinker to mix the layers as desired for a creamy blend.

 **VonShef pro tip.**

To achieve the perfect layering in a White Russian, pour the cream slowly and steadily over an inverted spoon just above the drink. The spoon breaks the fall of the cream, allowing it to sit gently on top of the liqueur and vodka.

 **Try a twist.**

Chocolate ice cream twist: Elevate it to a dessert in a glass by mixing in a scoop of chocolate ice cream, creating a chocolatey twist that's irresistibly indulgent.

Nut milk variation: Substitute the cream with flavoured cream or milk alternatives such as almond, coconut, or hazelnut milk for a different twist on this classic creamy cocktail. This not only changes the flavour profile but also caters to those with dietary preferences or restrictions.



G E T S O C I A L



Visit our blog at vonhaus.com/blog if you're craving more! Explore the Recipes section for additional concoctions to keep your shaker shaking.

Please drink responsibly