

Cocktail Flashcards PDF

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What is a cocktail?

A cocktail is a mixed drink typically made with a combination of spirits, liqueurs, and other ingredients such as fruit juices, syrups, or bitters.

What are the main types of cocktails?

The main types of cocktails include classic cocktails, contemporary cocktails, and specialty cocktails.

What is the difference between shaken and stirred cocktails?

Shaken cocktails are mixed vigorously in a shaker, which aerates the drink and can chill it quickly, while stirred cocktails are mixed gently in a mixing glass, preserving the texture and clarity.

What is a garnish in cocktail making?

A garnish is an item added to a cocktail for decoration or flavor enhancement, such as a slice of fruit, an herb sprig, or an olive.

What is the purpose of bitters in cocktails?

Bitters are concentrated flavor extracts used in cocktails to add complexity and balance to the drink.

What is a 'muddle' in cocktail preparation?

To muddle means to crush ingredients, typically herbs or fruits, in the bottom of a glass to release their flavors before adding other ingredients.

What is the standard serving size for a cocktail?

The standard serving size for a cocktail is typically 1.5 ounces of spirits, but this can vary depending on the recipe.

What is a 'shaken not stirred' cocktail?

A 'shaken not stirred' cocktail refers to a drink that is mixed by shaking rather than stirring, famously associated with the character James Bond.

What is the role of ice in cocktails?

Ice is used in cocktails to chill the drink, dilute it slightly as it melts, and can also be used to create different textures.

What is a 'layer' in cocktail making?

A layer in cocktail making refers to the technique of pouring different liquids into a glass so that they remain separate and create distinct layers.