



**RIPPLES  
COCKTAIL  
WORKBOOK  
2021**

How to create the perfect cocktails for  
Printing and Presenting Ripples Graphics

# THE BASICS FOR FOAMY COCKTAILS

Add one of the following ingredients to any cocktail recipe for perfect foam

- Fresh egg white
- 15 ml AquaFaba 
- Cream
- Fresh Espresso 
- 1 gram Albumin

## Tools

- Whipping Siphon
- Blender for frozen mixed drinks
- Frother for milk or milk substitutes

❖ Recipes should be scaled up for Nitro Cool Dispenser by 10 times



# FOAM INDEX

Foaming Agent	Cost	Availability	Foam Quality Fine bubbles & silky texture	Foam Longevity	Allergens/ Dietary Restrictions
Egg White	\$	☑☑☑☑☑	🍸🍸🍸🍸	🕒🕒🕒🕒	eggs
Aquafaba	\$	☑☑☑☑☑	🍸🍸🍸🍸🍸	🕒🕒🕒🕒🕒	vegan
Cream	\$\$	☑☑☑☑☑	🍸🍸🍸	🕒🕒🕒🕒	milk
Fresh Espresso with Creama	\$\$	☑☑☑	🍸🍸🍸🍸	🕒🕒🕒	caffeine
Albumin	\$\$\$	☑☑	🍸🍸🍸🍸🍸	🕒🕒🕒🕒🕒	eggs
Dried Soy Protein	\$\$\$	☑☑☑	🍸🍸🍸🍸	🕒🕒🕒	vegan

## WORK FLOW

- Add ingredients into a cocktail shaker
- Dry shake (no ice) for 20 seconds
- Wet Shake (add ice) for 40 seconds
- Double strain
- Fill glass to the rim
- Center Glass in the Ripple Maker
- Serve immediately

## NITRO DISPENSER

- Scale up according to dispenser's canister size
- Combine all ingredients including foam drivers
- Let nitro dispenser cool mixture before serving
- First few glasses will come out with bubbles as you work the foam will become finer, use the smoothest foam to print on



# RECOMMENDED BEST PRACTICES

- Always Dry Shake then Wet Shake for the best foam results
- Double strain to create the smoothest surface for printing
- Hold the fine strainer as close to the drink to avoid creating large bubbles
- Pour so there are no visible bubbles, bubbles will distort the image



# RECIPES

## Espresso Martini

- 45 ml Vodka
- 60 ml Espresso Shot
- 15 ml Kahlua
- 15ml simple syrup

Dry Shake, Wet Shake, Double Strain, serve in a coupe.

## Whiskey Sour

- 60 ml Whiskey
- 20ml Triple Sec
- 20ml Lemon Juice
- 15ml simple syrup
- 15ml Aquafaba/egg white/ 1gr albumin

Dry Shake, Wet Shake, Double Strain serve in low ball.

## Bahama Mama

- 35ml Rum
- 35 ml lemon juice
- 15ml pineapple juice
- 15ml simple syrup
- 15 ml Monin coconut
- 15ml Aquafaba/egg white/ 1gr albumin

Dry Shake, Wet Shake, Double Strain serve in a coupe.

## White Lady

- 45ml Gin
- 20ml Triple Sec
- 20ml Lemon Juice
- 15ml simple syrup
- 15ml Aquafaba/egg white/ 1gr albumin

Dry Shake, Wet Shake, Double Strain serve in coupe.

# RECIPES

## Mudslide

- 30ml Vodka
- 30ml coffee liqueur
- 30ml Baileys Irish Cream
- 45ml ounces heavy cream

Dry Shake, Wet Shake, Double Strain and serve in a coupe

## Tropical Lady

- 45ml Rum
- 15ml Triple Sec
- 30ml Melon Liqueur
- 15ml Lemon Juice
- 15ml Simple Syrup
- Foam Driver of your choice

Dry Shake, Wet Shake, Double Strain, serve in a coupe.

## Or's Watermelon Sour

- 40 ml Vodka
- 35ml Lemon Juice
- 15ml Monin Watermelon
- 15ml Triple Sec
- 20ml Aquafaba

Dry Shake, Wet Shake, Double Strain  
serve in coupe.



## Angel's Delight

- 22ml Gin
- 22ml triple sec
- 30ml cream
- 2 to 3 dashes grenadine
- Foam Driver of your choice

Dry Shake, Wet Shake, Double Strain serve in low ball.

# RECIPES BY OR ASULIN

## The Irish Turk

- 50ml Baileys
- 15ml Orgeat Monin
- 30ml lemon
- 25ml Turkish black coffee syrup

Dry Shake, Wet Shake, Double Strain  
and serve in a coupe



## Mediterranean Summer

- 35ml rum
- 15ml coconut Monin
- 35ml lemon
- 15ml hawaij syrup
- 15ml amaro
- Foam Driver of your choice

Dry Shake, Wet Shake, Double Strain, serve in a coupe.



## Passion Sour

- 45ml tequila
- 15ml passion fruit Monin
- 15ml triple sec
- 45ml lemon
- 15ml agave syrup
- 20ml Aquafaba

Dry Shake, Wet Shake, Double Strain serve in coupe.



## Tropical Nights

- 35ml Whiskey
- 15ml orange syrup
- 5 dashes of Angostura bitters
- 15ml Martini Rosso
- 20ml Aquafaba

Dry Shake, Wet Shake, Double Strain serve  
in a coupe.



# RECIPES BY OR ASULIN

## La Gingar

- 50ml Gin
- 15ml St. Germain
- 15ml ginger cucumber syrup
- 45ml lemon juice
- 15ml simple syrup
- 20ml Aquafaba



## Rum Babblu

- 40 ml Rum
- 15 Bianco Blanco
- 15 ml hibiscus & chill syrup
- 20 ml pineapple juice
- Dash of bitter orange
- 20 ml lemon juice
- Garnish with hibiscus dust
- Foam Driver of your Choice



Dry Shake, Wet Shake, Double Strain serve in coupe.

## Persian Margarita

- 35ml Tequila
- 15ml infusion lime tequila
- 15ml Cointreau
- 40ml lime juice
- 25ml black tea syrup
- 20ml Aquafaba
- Garnish glass with Persian lemon dust



## Scottish Mule

- 45 ml Johnny walker
- 15 ml mandarin liquor
- 35 ml lemon juice
- 15 ml mint & green cardamom syrup
- Top with ginger ale
- 20ml Aquafab



Dry Shake, Wet Shake, Double Strain serve in a mule mug.

# RECIPES BY OR ASULIN

## Parisian Lover

- 50ml Boukha
- 15ml St. Germain
- 15ml Cointreau
- 22ml Hibiscus syrup
- 30ml Lemon Juice
- 20ml Aquafaba



## Love Potion

- 45ml Gin butterfly pea flower infusion
- 15ml Lavender lychee syrup
- 15ml Lillet
- 20ml Lime
- 20ml Grapefruit
- 20ml Aquafaba
- Garnish glass with Persian lemon dust



## Strawberry Fields

- 35ml Vodka
- 15ml Citron Vodka
- 15ml Benedictine
- 30ml Strawberry syrup
- 30ml Lemon juice
- 1 Rosemary spring
- 20ml Aquafaba



Dry Shake, Wet Shake, Double Strain serve in coupe.

# RECIPES BY BOB PETERS

## Derby Sour

- 30ml Aqua faba
- 45ml Bourbon
- 22ml Fresh lime
- 15ml of Grand Marnier



Dry Shake, Wet Shake, Double Strain and serve in a coupe

## Sour Word

- 30ml Aqua faba
- 60ml Gin
- 22ml Fresh lime
- 7ml Luxardo Maraschino liqueur
- 30ml Green Chartreuse

Dry Shake, Wet Shake, Double Strain, serve in a coupe.



## Aviation

- 60ml Gin
- 15ml Fresh lemon
- 7ml Luxardo Maraschino liqueur
- 7ml simple syrup
- 30ml Aquafaba or ISI premade foam

Dry Shake, Wet Shake, Double Strain  
serve in coupe.



## ISI Foam Recipe

- 4 egg whites or 120ml of aqua faba
- 178ml liqueur of your choice
- 120ml fresh lemon juice
- 178ml simple syrup

Tighten top on ISI canister. Double charge with nitrous oxide gas cartridges. Rest in refrigerator to let foam set up and for storage

# RECIPES BY BOB PETERS

## Whiskey Sour

- 60ml Bourbon or Whiskey
- 15ml Fresh Lemon Juice
- 30ml Simple Syrup
- 20ml Aquafaba

Dry Shake, Wet Shake, Double Strain and serve in a coupe

## Bourbon Clover Club

- 60ml Bourbon or Whiskey
- 22ml Fresh Lemon Juice
- 30ml Pomegranate syrup
- 1 egg white or 20ml aquafaba

Dry Shake, Wet Shake, Double Strain, serve in a coupe.



## Chai Me to the Moon

- 60ml Bourbon or Whiskey
- 7ml Fresh Lemon juice
- 7ml Fresh Orange juice
- 30ml Chai tea syrup
- 1 egg white or 30ml aquafaba

Dry Shake, Wet Shake, Double Strain  
serve in coupe.



# FROZEN BLENDED COCKTAILS

## Frozen Strawberry Margarita

- 60ml Tequila
- 30ml Triple Sec
- 15ml Monin Strawberry
- 15ml lemon juice
- 15ml simple syrup

Add all ingredients with a scoop of ice into a blender, blend until smooth. Strain and serve in Margarita glass