



☠ COCTELERÍA TIKI ☠

# CONCEPTO Y ESTRUCTURA

RECIPE BOOK

# ALOHA

Welcome to this little cocktail manual, which contains a selection of cocktails structurally analyzed during the masterclass that gives it its name, allowing me the license to add a signature modern tiki cocktail at the end.

I hope you enjoy it!!!

Oriol Elias  
April of 2020

# PLANTER'S PUNCH

AUTHOR:

Traditional Jamaican

INGREDIENTS:

1oz Lime Juice

2oz Finest Call Simple Syrup

3oz Dark Jamaica Rum

1 dash Angostura Bitters (optional)

TECHNIQUE:

Swizzle

ICE:

Crushed Ice

GLASS:

Highball

GARNISH:

Maraschino Cherry

# DAIQUIRI

AUTHOR:

Traditional Cuban

INGREDIENTS:

2oz White Cuba Rum

1oz Lime Juice

0.5oz Finest Call Simple Syrup

TECHNIQUE:

Shaker / Serve strained

ICE:

Ice Cubes

GLASS:

Coupette (chilled)

GARNISH:

-

# PLANTER'S PUNCH 1937

## AUTHOR:

Don the Beachcomber, 1937

## INGREDIENTS:

0.5oz Aged Jamaica Rum

0.5oz Dark Jamaica Rum

1oz Aged Puerto Rico Rum

0.5oz Lime Juice

0.5oz Finest Call Simple Syrup

0.5oz Finest Call Grenadine

0.5tsp Falernum

2 dashes Angostura Bitters

## TECHNIQUE:

Flash Blend / Serve unstrained

## ICE:

Crushed Ice

## GLASS:

Highball

## GARNISH:

Orchid, Pineapple Triangle,  
Maraschino Cherry, Bamboo Stick

# ZOMBIE PUNCH

## AUTHOR:

Don the Beachcomber, 1934;

Adapted by Oriol Elias

## INGREDIENTS:

1.5oz Aged Puerto Rico Rum

1.5oz Aged Jamaica Rum

1oz Dark Overproof Rum

0.75oz Lime Juice

0.25oz Grapefruit Juice

0.25oz Cinnamon Syrup

1tsp Finest Call Grenadine

0.5oz Falernum

6 drops Pernod

1 dash Angostura Bitters

## TECHNIQUE:

Flash Blend / Serve unstrained

## ICE:

Crushed Ice

## GLASS:

Highball

## GARNISH:

Mint Sprig

# DON'S BEACH PLANTER

## AUTHOR:

Don the Beachcomber, 1937

## INGREDIENTS:

1oz Aged Martinique Rhum

0.25oz Dark Jamaica Rum

0.25oz Cognac

0.5oz Lime Juice

1oz Pineapple Juice

0.5oz Passion Fruit Real

6 drops Pernod

1 dash Angostura Bitters

## TECHNIQUE:

Flash Blend / Serve unstrained

## ICE:

Crushed Ice

## GLASS:

Pilsner

## GARNISH:

Mint Sprig, Pineapple Triangle,  
Maraschino Cherry, Bamboo Stick

# VOODOO GROG

## AUTHOR:

Trader Vic, 1950s

## INGREDIENTS:

1oz Aged Puerto Rico Rum

1oz Aged Martinique Rhum

0.75oz Lime Juice

0.75oz Grapefruit Juice

0.25oz Honey

0.5oz Passion Fruit Real

0.75oz Pimento Dram

1 Egg White

## TECHNIQUE:

Flash Blend / Serve unstrained

## ICE:

Crushed Ice

## GLASS:

Voodoo Tumbler (or Snifter)

## GARNISH:

Fresh Grated Nutmeg, Mint Sprig,

Pineapple Stick

# SCORPION BOWL

AUTHOR:

Trader Vic, 1946

INGREDIENTS:

6oz White Puerto Rico Rum

1oz Brandy

4oz Lemon Juice

6oz Orange Juice

1.5oz Finest Call Orgeat

TECHNIQUE:

Flash Blend / Serve unstrained

ICE:

Crushed Ice

GLASS:

Tiki Bowl

GARNISH:

Gardenia

# THE FORGOTTEN HEADHUNTER

## AUTHOR:

Oriol Elias , 2016

## INGREDIENTS:

1oz Dark Jamaica Rum  
1oz Aged Martinique Rhum  
0.5oz Dark Overproof Rum  
2oz Lemon Juice  
1oz Orange Juice  
1.5oz Pumpkin Real  
0.5oz Pimento Dram  
1 dash Angostura Bitters

## TECHNIQUE:

Shaker / Serve unstrained

## ICE:

Crushed Ice

## GLASS:

Tiki Mug

## GARNISH:

Fresh Grated Nutmeg, Half Lime on  
Fire

# MAHALO NUI LOA

For any questions or queries you can  
send me an e-mail to:

[aloha@threeofstrong.com](mailto:aloha@threeofstrong.com)

Follow me on my social networks:

[@threeofstrong](#)

Or check my website:

[www.threeofstrong.com](http://www.threeofstrong.com)



RECETARIO PATROCINADO POR:

FASTCALL  
*mixers*

