



☠ COCTELERÍA TIKI ☠

EVOLUCIÓN Y TEATRO

RECIPE BOOK

ALOHA

Welcome to this little cocktail manual, which contains a selection of cocktails that we talked about during the masterclass that gives it its name, all of which are either my own cocktails or my versions of some classics.

Many of them have some special ingredients, the recipes of which also appear in this manual.

I hope you enjoy it!!!

Oriol Elias
May of 2020

MAI TAI IN TEXTURES

AUTHOR:

Oriol Elias, 2018

TEXTURE 1: MAI TAI JELLY

INGREDIENTS:

1.5oz Aged Martinique Rhum

1.5oz Dark Jamaica Rum

0.5oz Orange Curaçao

1.35oz Water

0.5oz Finest Call Simple Syrup

1.2 gr Agar Agar

TECHNIQUE:

1-Bring to boil for 30 seconds, stirring.

2-Put in a mold and cool in the fridge for 1 hour.

MAI TAI IN TEXTURES

AUTHOR:

Oriol Elias, 2018

TEXTURE 2: ORGEAT FOAM

INGREDIENTS:

4oz Finest Call Orgeat

3oz Water

2 dashes Angostura Bitters

150gr Egg White

2 ISI Cream Chargers

TECHNIQUE:

1- Mix and add in an ISI cream siphon, add cream chargers.

2- Chill in the fridge for 1 hour.

MAI TAI IN TEXTURES

AUTHOR:

Oriol Elias, 2018

MOUNTING

1-On a quarter of a lime put sugar and a few drops of Orange Curaçao.

2- Flame until creating a caramelized wafer and peel it off once cold.

3-On the caramelized wafer place a cube of Mai Tai Jelly.

4- Add a touch of Orgeat Foam on top.

5- Decorate with a little scratched lime peel over the foam and a small mint leaf.

6- Decide if we serve it on a bamboo tray or on a cocktail.

TAHITINI

AUTHOR:

Oriol Elias, 2014

INGREDIENTS:

2oz Coffee Allspice Spiced Rum*

0,75oz Orange Curaçao

0.75oz Lime Juice

0.75oz Orange Juice

0.75oz Finest Call Orgeat

TECHNIQUE:

Shaker / Serve strained

ICE:

Ice Cubes

GLASS:

Coupette (Chilled)

GARNISH:

Mint Leaf

MEXICAINE MALADIE

AUTHOR:

Oriol Elias, 2016

INGREDIENTS:

2oz Trois Rivières VSOP

0.5oz Mezcal

0.25oz Orange Curaçao

1.5oz Pineapple Juice

0.75oz Lime Juice

0.75oz Blue Agave Nectar Real

0.25oz Cinnamon Syrup

0,25oz Ginger Pineapple Shrub*

2 drops Hellfire Bitters

1 dash Chocolate Bitters

TECHNIQUE:

Shaker / Serve unstrained

ICE:

Crushed Ice

GLASS:

Highball

GARNISH:

Pineapple Leaf, Lime Peel Spiral,
Edible Flower

MACADAMIA NUT CHI CHI

AUTHOR:

Hawaiian Cocktail, 1960s;
Adapted by Oriol Elias

INGREDIENTS:

2oz Macadamia Nut Rum
(or Rhum Arrangé Macadamia Vanilla)
3oz Pineapple Juice
1oz Coco Real
1oz Coconut Kéfir*

TECHNIQUE:

Flash Blend / Serve unstrained

ICE:

Crushed Ice

GLASS:

Snifter

GARNISH:

Mint Sprig, Macadamia Nuts

VERNEDIAN PEARL DIVER

AUTHOR:

Oriol Elias, 2018

INGREDIENTS:

2.5oz Coconut Banana Fatwashed Rum*
0.5oz Lime Juice
0.5oz Orange Juice
0.5oz Bastard's Mix #3*
1 dash Angostura Bitters

TECHNIQUE:

Shaker / Serve strained

ICE:

Ice Cubes

GLASS:

Coupette (chilled)

GARNISH:

Ice Ball, Edible Flower

CARIBBEAN GODDESS IN DANGER

AUTHOR:

Oriol Elias, 2018

INGREDIENTS:

2oz White Agricole Rum

1oz Lime Juice

2oz Coconut Water

1oz Coco Real

0.25oz Pimento Dram

1 dash Angostura Bitters

1 slice Fresh Ginger

1oz Whole Milk

+with a side of danger (shot of rum)

TECHNIQUE:

Prebatched cocktail filtered with milk, multiply this recipe by the amount of cocktails you want to serve. Use 4oz of the batch for each cocktail.

Mixing Glass / Serve strained

ICE:

Ice Cubes

GLASS:

Double Old Fashioned

GARNISH:

Bamboo Leaf, Edible Flower

BIG KAHUNA COLADA

AUTHOR:

Oriol Elias, 2014

INGREDIENTS:

3oz Dark Jamaica Rum

4.5oz Pineapple Juice

1oz Lime Juice

2.5oz Coco Real

0.25oz Pimento Dram

2 dashes Angostura Bitters

a pinch of salt

TECHNIQUE:

Flash Blend / Serve unstrained

ICE:

Crushed Ice

GLASS:

Hollowed Pineapple

GARNISH:

Paper Umbrella

THE GOLD SHELL

AUTHOR:

Oriol Elias , 2018

INGREDIENTS:

1oz Aged Jamaica Rum
0.5oz Dark Jamaica Rum
0.75oz Lime Juice
0.5oz Passion Fruit Real
0.5oz Falernum
2 dashes Angostura Bitters

TECHNIQUE:

Shaker / Serve Strained

ICE:

Ice Cubes

GLASS:

Coupette (with ice shell)

GARNISH:

Coupette with ice shell, Orchid

TAHITI VOLCANO BOWL

AUTHOR:

Oriol Elias , 2014

INGREDIENTS:

3oz Aged Demerara Rum
2oz Aged Jamaica Rum
1oz Aged Puerto Rico Rum
2oz Lime Juice
6oz Grapefruit Juice
3oz Pumpkin Real

TECHNIQUE:

Shaker / Serve unstrained

ICE:

Crushed Ice

GLASS:

Volcano Bowl

GARNISH:

Half Lime on Fire

The image shows a vintage book cover with a textured, aged, yellowish-brown background. The cover is decorated with faint, embossed floral patterns, including large leaves and flowers. In the center, there is a circular logo with a scalloped edge. The logo contains a portrait of a man with a mustache and a turban, surrounded by the text "KORIO ELIKSI" at the top and "BUM & TIKI BARTEN" at the bottom. Overlaid on the logo is the main title of the book.

**INGREDIENTS
&
PREMIXES**

COFFEE ALLSPICE SPICED RUM

AUTHOR:

Oriol Elias , 2018

INGREDIENTS:

6oz Aged Rum

16gr Coffee

4gr Allspice

TECHNIQUE:

1-Grind the coffee and allspice into big chunks.

2- Add the ground coffee and allspice together with the rum in the Aeropress.

3- Infuse for 20 minutes.

4- After 20 minutes, put filter and press.

GINGER PINEAPPLE SHRUB

AUTHOR:

Oriol Elias , 2016

INGREDIENTS:

200gr Pineapple

1 teaspoon Salt

250gr Sugar

200ml Apple Vinegar

TECHNIQUE:

1-Add the ingredients, except the vinegar, in a jar and stir until the sugar is dissolved.

2- Let stand in the fridge, after 8 hours add the vinegar and stir.

3- Let stand a few hours in the fridge.

4- Strain and bottle.

COCONUT KÉFIR

AUTHOR:

Oriol Elias , 2018

INGREDIENTS:

100gr Kéfir (nodules)

200ml Whole Milk

100ml Coco Real

TECHNIQUE:

- 1-Add the clean Kefir in a jar.
- 2-Add the milk and Coco Real mixture.
- 3-Cover the bottle with a cloth and allow aerobic fermentation for 24 hours at room temperature.
- 4-Strain and bottle, keep in the fridge.

COCONUT BANANA FATWASHED RUM

AUTHOR:

Oriol Elias , 2018

INGREDIENTS:

10oz Rum Blend (equal parts aged rums from Puerto Rico, Jamaica and Guyana)

130gr Coconut Oil

220gr Banana

TECHNIQUE:

1- Heat a pan and melt the oil, add the sliced banana.

2- When the banana is fried, remove from the pan.

3- When the oil has lowered a bit the temperature, put it in a jar with the rum. Let stand 48h, stirring.

4- Put in the freezer 4h.

5- When the fat has frozen, break the fat and filter the rum well.

BASTARD'S MIX #3

AUTHOR:

Oriol Elias , 2018

INGREDIENTS:

1oz Blue Agave Nectar Real

1tsp Cinnamon Syrup

0.5 tsp Vanilla Syrup

0.5tsp Pimento Dram



MAHALO NUI LOA

For any questions or queries you can
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Or check my website:

www.threeofstrong.com



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