



# Cocktail Design Masterclass

## Cocktail Balance Worksheet

Based on the \_\_\_\_\_ Cocktail Family or Cocktail

Cocktail Family Component	Ingredient	(-) Sour / (+) Sweet	Depth of Flavor	Alcohol Flavor

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### Creating Cocktails with this Worksheet:

1. Use the methods discussed in the final course chapter to choose a cocktail family to start with as your “template”. Write it at the top of the worksheet.
2. Write out the components with amounts or proportions in the first column of the first table.
3. Using what you know from the prior sections in this course, choose specific ingredients for each of the components in the cocktail family.
  - **Making a cocktail to showcase a certain, seasonal ingredient?**  
You may want to review the “Flavor” Course module to see ways you can incorporate the flavor.
  - **Making a cocktail to capture the theme of an establishment or event?**  
Think about flavors or spirits that evoke the feeling you're looking for – dark and warm or bright and fresh? Review spirits and their characteristics in the Spirits Module.
  - **Making a cocktail to use up a specific spirit?** List it next to the “spirit” component of your cocktail family & then fill in the rest with compatible flavors. Refer back to the Course Unit on Using a Specific Spirit for suggestions on how to find compatible flavors.
4. Assess each column for balance, by comparing it against the original cocktail family (or a representative cocktail.)

#### **For example: If you're making a take on a Sour, then compare:**

- Are the ingredients you've chosen more sweet or more sour than those in a typical Sour, (Like a Margarita?)
  - Do the ingredients you've chosen have a similar amount of flavor to a Margarita?
  - Is the overall amount & taste of alcohol more or less than the Sour / Margarita?
5. Adjust if needed.

**Example:** Use a varietal of lime that is more / less sour than a Persian Lime.

- Use more / less of an ingredient that less the characteristics you need to adjust

**Example:** Use more / less lime juice

6. Presentation: Use the suggestions in the presentation course module to help you find a glass and garnish that showcase the characteristics of the cocktail and looks great!