

INSPIRATIONAL

AN EXCLUSIVE GUIDE THAT OFFERS INSPIRATION FOR FINISHING YOUR MOCKTAILS
CURATED BY MARIE & KAAT, FOUNDERS BY THE MOCKTAIL CLUB



GARNISH GUIDE

The Mocktail Club brings non-alcoholic cocktails made from fresh fruits and herbs.

The unique blends are low in sugar and 100% Naturally. The mocktails are ready to use: shake, serve, garnish and your favorite 0% drink is ready in no time.

Garnishing a mocktail can work wonders for both the presentation and the taste. A dried lime slice, a twig fresh herbs, or a colorful edible flower not only adds color, but can also enhance the taste of the mocktail by adding an extra layer of complexity and aroma.

Marie & Kaat, founders of The Mocktail Club, worked out 3 garnish levels per mocktail in addition to the perfect serve for this Inspirational Garnish Guide. The complexity or exclusivity of each mocktail increases per level in terms of preparation and choice of garnish.

Are you organizing a cozy brunch soon, a get-together with friends, a family dinner...? Be inspired by this guide and surprise yourself company with elevated mocktails!

Cheers!
Kaat en Marie



GARNISH TOOLS

Peeler
blade
Shelf
Oven
Espuma bottle
Cocktail
Shaker
Mixer
Mixing bowl
Sifter
Lighter
strainer

BASIC RECIPES

MAKING ESPUMA

1. Choose a fruit as a seasoning.
2. Press the fruits into juice (120ml)
3. Soak 6 leaves of gelatin in lukewarm water.
4. Add everything together and beat with a whisk.
5. Add a dash of olive oil.
6. Pour the mixture into an espuma bottle.
7. Put on 1 gas cartridge and keep cold.

GLASSWARE AND ICE

We used a mix of glasses to compile this guide. With a standard tumbler glass, we always use 4 cubes of ice. Do you like to use unique ice blocks? You can easily make this yourself in the freezer. The clearer the ice, the better it looks in your mocktail.

Ice is an important part of a tasty mocktail. Ice keeps ice cold, so the more ice you use, the less quickly it will dilute. And a delicious fresh mocktail is of course a must!

DRY CITRUS

1. Wash the limes.
2. Heat the oven to 70°C.
2. Cut the lime into slices as thin as possible.
3. Bake the slices in the oven for 5 hours.



N°1 BASIL & ELDERFLOWER

LEVEL 1

Shake your bottle gently and pour over ice cubes. Garnish with a yarrow and a dried lime slice. You can buy the dried lime slices in the webshop of The Mocktail Club or just make them yourself!



THE PERFECT SERVE

Shake your bottle gently, pour over ice cubes and finish with a sprig of pistoe, better known as Greek basil and a dried lime slice.



LEVEL 2

Make a strip of lime juice on the outside of the glass and sprinkle with matcha powder. Add ice to the glass after applying the strip. Shake your bottle gently and pour over ice cubes.



LEVEL 3

Shake your bottle gently and pour over a large ice cube. Finish with kaffir lime and 3 drops of basil oil.

You can easily make basil oil yourself:

1. Rinse some basil leaves.
2. Add 200ml grape seed oil and mix to an aromatic oil.
3. Pour this through a sieve and store in the fridge.



N°2 APPLE & THYME

LEVEL 3

Make a granita of the Apple & Thyme mocktail: put 50 cl mocktail in a mixing bowl and put it in the freezer for 4 hours. Mix every half hour with a spoon until you get a granita. Half fill your glass with granita and pour over the mocktail. You do not add any ice to the mocktail.



THE PERFECT SERVE

Shake your bottle gently, pour over ice cubes. Garnish with a sprig of thyme and a dried lime slice. The dried you can buy lime slices on the webshop of The Mocktail Club or you can just make them yourself!



LEVEL 1

Shake your bottle gently and pour over ice cubes. Garnish with a sprig of thyme and a dried apple slice.



LEVEL 2

Shake your bottle gently and pour over ice cubes. Finish with a dried apple slice and a burning sprig of thyme. Blow just before it serve out.



N°3 BEETROOT & GINGER

LEVEL 1

Shake your bottle gently and pour from a large ice cube.
Finish with a chioggia beetroot carpaccio.
Cut the beetroot into wafer-thin slices with a peeler or a knife.



THE PERFECT SERVE

Shake your bottle gently, pour over regular ice cubes and garnish with pink peppercorns and a dried lime slice.



LEVEL 2

Shake your bottle gently and pour over a large ice cube. Garnish with a wedge of fig and an edible flower.



LEVEL 3

Shake your bottle gently and pour over ice cubes. Finish with an espuma of lime and sprinkle with crushed pink pepper berries.



N°4 GREEN TEA & ORANGE BLOSSOM

LEVEL 1

Shake your bottle gently and pour over a large ice cube. Finish with a curl of orange peel and a sprig of verbena.



THE PERFECT SERVE

Shake your bottle gently, pour over regular ice cubes and garnish with a sprig of mint and a dried lemon slice. You can buy the lemon slices through The Mocktail Club or just make them yourself



LEVEL 2

Shake your bottle gently and pour over ice cubes. Garnish with sea buckthorn berries and an edible flower.



LEVEL 3

Finish with a curl of bergamot peel. You can easily make this one with a peeler, then cut the edges slanted. Pour the mocktail over a large ice block.



N°5 GRAPEFRUIT & VANILLA

LEVEL 3

We will shake to obtain a nice foam layer. Add 3cl aquafaba to 150ml of the mocktail and shake it with 4 ice blocks. Pour this into your glass with a strainer so that the ice does not end up in your mocktail. You do not add any ice to the mocktail. Finally, finish your mocktail with a leaf of red basil.



THE PERFECT SERVE

Shake your bottle gently, pour over regular ice cubes and finish with pink pepper berries and an edible flower. You can purchase the pink pepper berries through The Mocktail Club.



LEVEL 1

Shake your bottle gently and pour over a large ice cube. Finish with a grapefruit carpaccio. Carpaccio is a cutting technique in which you cut very thin slices with a sharp knife.



LEVEL 2

Make a strip of lime juice on the outside of the glass. Finish with a rim of milled pink pepper berries. The pink pepperberries can be ground with a mortar or in a pepper mill. Add ice to the glass after applying the strip. Shake your bottle gently and pour over ice cubes.



LEVEL 2

Shake your bottle gently and pour over a large ice cube. Garnish with chilli strings, wafer-thin threads of dried chilli.

N°7 LEMONGRASS & CHILI



THE PERFECT SERVE

Shake your bottle gently, pour over regular ice cubes and garnish with jalapeño slices and a dried lime slice. You can buy the dried lime slices in the webshop of The Mocktail Club or you can just make them yourself!



LEVEL 1

Shake your bottle gently and pour over ice cubes. Finish with a lime kaffir leaf and jalapeño slices. These two aromatic ingredients will further enhance the taste of the mocktail.



LEVEL 3

To create a nice foam layer shake the protein of 1 egg, 150 ml of the mocktail and 4 ice blocks in a shaker. Pour this into your glass with a strainer so that the ice in the shaker left behind. Finish with drops chili oil.

You can easily make chili oil yourself: mix 1 tablespoon of chili flakes with 100 ml of grape seed oil. Strain it whole and store in the fridge.



N°8 RHUBARB & FENNEL

LEVEL 3

Shake your bottle gently and pour over a large ice cube. Garnish with a curl of rhubarb and ground timut pepper. Go through with a sharp knife a rhubarb stalk for one very thin ribbon. You can grind the timut pepper with a mortar or a pepper mill.



THE PERFECT SERVE

Shake your bottle gently, pour over regular ice cubes and finish with a sprig of dill and a few berries of timut pepper.



LEVEL 1

Shake your bottle gently and pour over ice cubes. Finish with a twig sea fennel. This herb has one rich salty and aniseed flavour



LEVEL 2

Make a strip of lime juice on the outside of the glass. Finish with a rim of ground timut pepper. You can grind the timut pepper with a mortar or in a pepper mill. Add ice to the glass after applying the strip. Shake your bottle gently and pour over ice cubes.



N°9 SUMMER BERRY & CHAMOMILE

LEVEL 2

Due to the high protein content you can shake it up without any addition. Shake with a few ice cubes in a shaker and pour into a glass with a stainer.

Garnish with blackberry powder.



THE PERFECT SERVE

Shake your bottle gently, pour over regular ice cubes and finish with a sprig of tarragon, a chamomile flower and a dried lemon slice.



LEVEL 1

Finish with a skewer of blackberries.



LEVEL 3

Mix 100 gr of sugar, 35 ml of water, 2 tablespoons of honey. Let it cook without stirring in a saucepan. Pour it on a silicone mat in circles of 2 cm and let it harden in the refrigerator.

