

COCKTAILS AND FLAIR

During this one hour session I will show you how to make 3 cocktails and how to add a bit of flair to them to ensure they taste great every time you make them.

You can make the cocktails and learn with me, or grab the popcorn, sit back and enjoy the show.

I will be giving away a Professional Cocktail Kit to the highest tipper to the Eco Moyo Education Centre in Kenya. A School built for children in the Dzunguni Village. A project I have been donating too myself since 2013.

There will be a prize for the best cocktail made by YOU!!

**TOP TIP #1: PREPARE YOUR KITCHEN
20MINS PRIOR TO THE SESSION**

LOCATION: THE AVENUE

SCHEDULE: 9TH OCT @

6PM GMT+1



TOM DYER

EQUIPMENT LIST

- Large jar or sealable container
- Bowl for ice
- Liquid Measuring device (shot glass works)
- Table spoon or long sundae spoon
- Spoon and tongs for ice
- Large seive
- Two Martini Glassers
- One Highball Glass



**CLICK HERE TO BUY BAR
TOOLS TO LEARN THE FLAIR**

INGREDIENTS LIST

- Kraken Rum
- Coffee Liqueur
- Vodka
- Caramel Syrup
- Apple Juice
- Sugar Syrups
- MOZERS Apple Liqueur
- MOZERS Braeburn Brandy
- Espresso Coffee
- Lemons
- Mint Leaves
- Soda Water
- Ice Cubes & Crushed
- Icing sugar (optional)



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