

SHARK FIN ICE

COCKTAIL RECIPES

CREATIVE COCKTAILS & CONCOCTIONS



BELMA ERTUR MARSHALL

Table of Content

Bloody Mary's Escape

• Page No: 4



Make Sharkito

• Page No: 5



Sunset at Sea

• Page No: 7



Blackberry Te Quiller Whale Smash

• Page No: 6



Great White Russian

• Page No: 8



Blood Orange Makorita

• Page No: 9



Strawberry Orcarita

• Page No: 11



Lemon Sharkade

• Page No: 10



<i>Shark Fin Ice Recipe Instructions</i>	12
<i>Grey Fin Ice Recipes</i>	13
<i>Black / Orca Fin Ice Recipe</i>	13
<i>Lemon Shark Fin Ice Recipe</i>	14
<i>Mango Shark Fin Ice Recipe</i>	14
<i>Blood Orange Shark Fin Ice Recipe</i>	15

Bloody Mary's Escape

 Serves-2



INGREDIENTS

- 1½ cups tomato juice
- 2 tablespoons lemon juice
- 2 tablespoons lime juice
- 2 tsp prepared horseradish
- 2 tsp Worcestershire sauce
- ¼ teaspoon garlic paste
- ½ teaspoon Tabasco sauce
- 2 tablespoon pickle juice
- ½ teaspoon celery salt
- Dash of coarse black pepper
- 4 ounce vodka
- 2 lime Shark Fin Ice



INSTRUCTIONS

1. In a blender combine the tomato juice, lemon juice, horseradish, Worcestershire sauce, garlic paste(-mix 1 minced garlic clove with 1/8 tsp salt until a paste forms), pickle juice, and hot sauce and process until smooth. Transfer to a nonreactive container and add celery salt and black pepper, to taste. Refrigerate for at least 2 hours until thoroughly chilled.
2. When ready to serve, fill each glass half way with ice.
3. Add 2 ounce of vodka to each glass, then fill the glasses with the Bloody Mary's mix. Stir well, and garnish each glass with a celery stalk and one Lime Shark Fin Ice in each glass.

Make Sharkito

 Serves-2



INGREDIENTS

- 10 Fresh Mint Leaves plus more for garnish
- 2 ounces Fresh Lime Juice
- 1 ounce Simple Syrup
- 4 ounces White Rum
- Ice
- Club Soda or Sparkling Water
- 2 Lime Shark Fin Ice
- Lime Slices



INSTRUCTIONS

1. Place the mint in the bottom of a cocktail shaker and use a cocktail muddler to gently bruise the leaves releasing its fragrant oils.
2. Add the lime juice, simple syrup, rum, and a handful of ice to the shaker. Shake it vigorously until the ingredients are blended and chilled.
3. Pour the mixture through a strainer into two glasses
4. Top the glasses with soda water and garnish each glass with a Lime Shark Fin Ice and fresh mint leaves. Serve immediately.

Blackberry Te Quiller Whale Smash

 Serves-2



INGREDIENTS

- 2 ounces Silver Tequila
- 1/2 cup Blackberries
- 1 ounce Lemon Juice
- 1/2 ounce Rosemary Syrup
- 2 Black Shark Fin Ice
- Fresh Rosemary
- Sugar



INSTRUCTIONS

ROSEMARY SIMPLE SYRUP

1. Add rosemary leaves, sugar, and water to a saucepan in a 1:4:4 ratio respectively.
2. Bring the mixture to a boil over medium-high heat, stirring occasionally.
3. Remove from heat and steep for 30 minutes.
4. Strain out any solids and cool in the refrigerator.

FOR RECIPE

5. In a cocktail shaker, muddle blackberries and rosemary simple syrup.
6. Add ice, tequila, and lemon juice then shake.
7. Double strain into a rocks glass and top with black shark fin ice.
8. Garnish with fresh blackberries and rosemary. Enjoy.

Sunset at Sea

 Serves-2



INGREDIENTS

- 1 Mango
- 2 1/2 ounce Rum
- 1 ounce Licor 43
- 1 ounce Triple Sec
- 4 splashes of Grenadine
- 2 slices of Star Fruit (for garnish)
- or 2 Mini Umbrella (for garnish)
- 2 Gray Shark Fin Ice



INSTRUCTIONS

1. Fill each hurricane glass with ice.
2. Pour the ice into a blender and add flesh of one mango (skinned and seeded), rum, Licor 43, and triple sec.
3. Blend on high.
4. Pour a splash of grenadine in the bottom of each hurricane glass.
5. Add half of frozen cocktail mixture. Add another splash of grenadine and then pour in remainder of frozen cocktail.
6. Garnish each with a slice of star fruit or mini umbrella and a gray shark fin ice. Serve with straw.

Great White Russian

 Serves-2



INGREDIENTS

- Chocolate Syrup
- 2 ounce Vodka
- 4 ounce Kahlua
- 2 ounce Cold Brew Coffee
- 2 round full scoops Vanilla Ice Cream
- 2 Gray Shark Fin Ice



INSTRUCTIONS

1. Pour chocolate syrup into an icing bag and cut a small hole.
2. With the icing bag, lightly drizzle the chocolate syrup into a chilled glass while slowly rotating the glass.
3. Place the glass in the freezer to set the drizzle.
4. In a blender, add vodka, kahlua, cold brew coffee, and vanilla ice cream. Blend until smooth.
5. Pour into the decorated glass and top with grey shark fin ice.
6. Enjoy with a straw.

Blood Orange Margarita

 Serves-2



INGREDIENTS

- 4 ounces Thyme-Infused Silver Tequila
- 4 ounces Blood Orange Juice
- 2 ounce Lime Juice
- 1/2 ounce Simple Syrup
- 2 Blood Orange Shark Fin Ice
- Rim Salt



INSTRUCTIONS

Simple Syrup

1. Add tequila and thyme to a jar in a 6:1 ratio, respectively.
2. Shake well and store in a cool place for 4 days, shaking once a day.
3. Pour through a cheesecloth or coffee filter to separate the thyme.

For Recipe

4. Rim a chilled rocks glass with lime juice and black salt.
5. In a shaker, add the thyme-infused tequila, blood orange juice, lime juice, and simple syrup.
6. Shake well.
7. Strain over ice into the rimmed rocks glass, and top with blood orange shark fin ice. Enjoy.

Lemon Sharkade

 Serves-2



INGREDIENTS

- 12 ounces Sparkling Water
- 2/3 cup Lemon Juice
- 3 ounces Strawberry-Rhubarb Syrup
- 2 Lemon Shark Fin Ice



INSTRUCTIONS

STRAWBERRY-RHUBARB SYRUP

1. Add equal parts chopped strawberries, chopped rhubarb, sugar, and water to a saucepan.
2. Bring the mixture to a boil over medium-high heat, stirring occasionally.
3. Remove from heat and steep for 30 min.
4. Strain out any solids and cool in the refrigerator.

FOR RECIPE

5. In a wide-mouthed tall glass, add strawberry slice, crushed ice, lemon juice, and strawberry-rhubarb syrup into each glass. Top with sparkling water.
6. Stir, then top each glass with a lemon shark fin ice. Enjoy.
7. Optional: For a frozen treat, blend ingredients together with ice, and top with lemon shark fin ice.

Strawberry Orcaarita

 Serves-2



INGREDIENTS

- Lime Wedges
- Margarita Rim Salt
- 2 cups Fresh Hulled Strawberries
- 1/3 cup Fresh Lime Juice
- 3 tablespoons Honey
- 4 ounces Tequila
- 1/2 ounce Triple Sec
- 2 Orca Shark Fin Ice



INSTRUCTIONS

1. Add 1/4-inch of Margarita salt (or kosher salt) to a shallow dish slightly wider than your serving glass. Run a lime wedge around the top of each glass, then dip the rim of the glass into the salt and turn to coat.
2. To a blender, add strawberries (use frozen ones for a frozen version), lime juice, honey, tequila, and triple sec. Pulse until completely smooth.
3. Let mixture rest for about 3 minutes and skim off any foam that remain on top. Add more tequila or sweetener to taste.
4. Pour the margarita mixture in each rimmed glass and garnish with a Orca Shark Fin Ice and wedge of lime. Serve immediately.

Shark Fin Ice Recipe Instructions

TIPS AND TRICKS

- Use **Filtered Water** for great tasting ice
- **To speed up the freezing time:** Start with **chilled** water filled with crushed ice
- To minimize trapping bubbles, slowly fill each fin cavity to the "**Fill Line**" using a measuring cup or pitcher.
- Place the tray on a level surface in the freezer to ensure even freezing
- Freeze for 4-6 hours to ensure the **center is fully frozen**
- When using fruit juices, remember to **dilute the juice 50/50** with water as frozen water makes for a stronger fin.
- For best results, use **water based food coloring**. Since quality of food coloring can vary from one company to another, test out a recipe ahead of time. You can increase or decrease the amount of coloring to your liking.

TO PROLONG THE LIFE OF THE FIN ICE

- Center a **slice of citrus** in the mold when making the Fin Ice. The citrus will act as a float prolonging the life of the Fin Ice.
- Place the ice in **already chilled** drinks vs room temperature drinks.

GET AS CREATIVE AS YOU WANT

- Experiment with using herbs, edible flowers, fruits, fruit juices, milks, sodas, jellos, and more to create your own concoctions.
- Experiment with layering to get amazing looking shark fin ice.

Grey Fin Ice Recipes

GRAY FIN TIP ONLY

1. Mix 3 Tablespoons of Water, 1 Tablespoon of Milk, and 4 drops of Black Food Coloring.
2. Pour 1 teaspoon of the liquid into each fin cavity.
3. Freeze 1-2 hours.
4. Once the fin layer is frozen, fill each cavity to the "fill line" with water.
5. Freeze another 2-3 hours.

GRAY FIN AND TOP SURFACE ONLY

1. Mix 1/2 cup of Water, 2 Tablespoons Milk, and 10 drops of Black Food Coloring.
2. Pour 2 Tablespoons of the liquid into each fin cavity.
3. Freeze 1-2 hours.
4. Once the fin layer is frozen, fill each cavity to the "fill line" with water.
5. Freeze another 3-4 hours.

Black / Orca Fin Ice Recipe

BLACK FIN TIP ONLY

1. Mix 4 Tablespoons of Water and 6 drops of Black Food Coloring.
2. Pour 1 teaspoon of the liquid into each fin cavity.
3. Freeze 1-2 hours.
4. Once the fin layer is frozen, fill each cavity to the "fill line" with water.
5. Freeze another 3-4 hours.

BLACK FIN AND TOP SURFACE ONLY

1. Mix 2/3 cup of Water, 1 teaspoon Milk, and 20 drops of Black Food Coloring.
2. Pour 2 Tablespoons of the liquid into each fin cavity.
3. Freeze 1-2 hours.
4. Once the fin layer is frozen, fill each cavity to the "fill line" with water.
5. Freeze another 3-4 hours.

Lemon Shark Fin Ice Recipe

1. Mix 1 cup of Water with 1 cup of Lemon Juice.
2. Fill each cavity half way.
3. Add an even slice of fresh lemon to each cavity.
4. Fill each cavity to the "Fill Line" with remaining juice.
5. Freeze 4-6 hours.

Mango Shark Fin Ice Recipe

FIN TIP ONLY

1. Pour 1 teaspoon of Mango Juice (puree 1 cup mango with 2 cups water in a blender) into each cavity.
2. Freeze 1-2 hours.
3. Once the fin layer is frozen, fill each cavity to the "Fill Line" with water.
4. Freeze another 3-4 hours.

FIN AND TOP SURFACE ONLY

1. Pour 2 Tablespoons of Mango Juice (puree 1 cup mango with 2 cups water in a blender) into each cavity.
2. Freeze for 2 hours.
3. Fill the remainder of each cavity with mango juice to the "Fill Line".
4. Freeze another 3-4 hours.

SOLID ICE

1. Fill each cavity with Mango Juice to the "Fill Line".
2. Freeze for 4-6 hours.

Blood Orange Shark Fin Ice Recipe

FIN TIP ONLY

1. Pour 1 teaspoon of freshly squeezed Blood Orange Juice into each cavity.
2. Freeze 1-2 hours.
3. Once the fin layer is frozen, fill each cavity to the "Fill Line" with water.
4. Freeze another 3-4 hours.

FIN AND TOP SURFACE ONLY

1. Pour 2 Tablespoons of Blood Orange Juice into each cavity.
2. Freeze for 2 hours.
3. Fill the remainder of each cavity with mango juice to the "Fill Line".
4. Freeze another 3-4 hours.

SOLID ICE

1. Fill each cavity half way with Blood Orange Juice.
2. Add an even slice of fresh Blood Orange to each cavity (cut and remove a small wedge to help make it fit into the cavity.)
3. Fill each cavity to the "Fill Line" with remaining juice.
4. Freeze 4-6 hours.