

Diego Ferrari



LOW ALCOHOL NEW FRONTIERS IN MIXOLOGY COCKTAILS

BIBLIOTHECA CULINARIA



Professional

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- Two or three mixing spoons. Take care that they are not too long: such styles are attractive, but often cumbersome to have on the work surface.
 - A sturdy mixing glass with an ergonomic base that facilitates handling. The inner chamber should have a rounded form so as to facilitate the passage of the spoon. A dripless pouring spout is equally important.
 - A few jiggers with differing measuring scales. There are many styles on the market, but in this case, aesthetics are less important than good ergonomic design and durability.
- Further on, when the recipe has been perfected, you can concentrate on the finishing touches and choosing the right glass.

YOUR EQUIPMENT ALLY

The molecular mixology movement introduced much new equipment (smokers, vaporizers, spherification kits, etc). It is easy to become a bit dazzled by technology and also to want to feel that you are actively engaging with (and not merely witnessing) a trend. Cultivating a good relationship with an equipment supplier who keeps up with the onslaught of the new, testing and eventually making educated selections, will save you a great deal of time and money. The real professionals don't rely solely on trade fairs. They are constantly evaluating new equipment and they know their customers. In their showrooms, you can make the kinds of comparisons that are often so essential to making the right decision. On-line purveyors may sometimes be cheaper, but they cannot provide you with the same kind of personalized service.

**A method for mixology
under 21° abv**

_ A bit of research will turn up a surprising number of permissible ingredients, but how to combine them? How to transform a loosely linked assemblage of bottles into a series of cocktails that form a varied, yet thoughtful, list?

_ One begins with similarities, with what one already knows, in order to create a guiding principle that will lead to the much-desired gustatory balance among the sweet, sour, alcoholic and non-alcoholic elements. As a group, products that are under 21° abv tend to be sweeter than most spirits. It's important to understand this as it will influence broader decisions regarding the equilibrium of single drinks. Clearly, the trace aromas and notes of every such product must be exploited to the greatest possible degree.

_ It's instructive to begin by studying classic cocktails like the Americano, the Sbagliato, the Kir, the Kir Royale, the famous Spritz, the Garibaldi or the French 75, but also low-alcohol drinks like

the Mojito, the Moscow Mule, the Bloody Mary and certain Sours. These cocktails can serve as a solid base for comparison or as inspiration for "twists" or truly innovative evolutions. One begins with the familiar, with ingredients that "play well together" in order to find a valid substitute for the forbidden element.

_ An example:
Bitters play an important role in low alcohol cocktails. They are essential for compensating a range of ingredients that are generally sweeter than most spirits, but they also have important aromatic profiles. With cocktails like the Americano or the Sbagliato, whose original recipes include Campari (25° abv), it was not enough to simply find a low alcohol substitute. That ingredient had to have aromatic qualities complex enough to sustain the role of the original. In this case, Bordiga ROSSO Bitter proved to be the right candidate for the job.
It became evident that it would be possible to adjust the recipes for classic cocktails, playing up the

DIRTY SAKE

Those who appreciate variations on the classic Martini and are open to trying moderately dry cocktails will find that the DIRTY SAKE is a perfect alternative. Not wanting to risk comparisons with the original, iconic recipe, this cocktail uses a noble, yet low-alcohol basic ingredient: sake. It's essential to choose a sake that is dry and not too aromatic in order to avoid overpowering the delicate flavor of the olives and the dry Vermouth. This is a great drink to offer as an aperitivo and it will win over even the most dedicated Martini lover.

INGREDIENTS

- ¼ oz | 1 cl Martini Extra Dry Vermouth
- 2 green olives (pitted) + 2 teaspoons of their brine
- 2 ¾ oz | 8 cl sake

 **GLASS**
1924

 **TECHNIQUE**
Shake

 **GARNISH**
Olive

- _ Place the two pitted olives in the bottom of a Parisienne shaker along with the 2 teaspoons of their brine. With the aid of a muddler, gently bruise the olives.
- _ Add the Vermouth and the sake and fill the shaker with a generous quantity of ice.
- _ Energetically shake the drink for 15-20 seconds and strain into a well-chilled glass so as to avoid shards of ice or pieces of the olives passing into the glass.
- _ Finish with an olive on a decorative pick.




AMERICAN COFFEE


This drink represents an interesting variation on the famous Americano created by Cesar Araujo, which was in turn inspired by a cocktail created by my colleague Luca Picchi. The AMERICAN COFFEE utilizes a technique that mimics cold brewing: the passage of a cold liquid through the highly porous substance that is a coffee bean. Temperature is, of course, the essential parameter. In this case, it allows the delicate extraction of the coffee aroma without the bitter notes that accompany the process at high temperatures.


INGREDIENTS

3 drops of Drops of Fee Brothers
Whisky Barrel-Aged Bitters
Coffee beans
1¼ oz | 4 cl Bordiga ROSSO Bitter
1¼ oz | 4 cl Vermouth Martini
Riserva Speciale Rubino
Soda water

 **GLASS**
Small ceramic vase

 **TECHNIQUE**
Cold brew

 **SERVICE ICE**
Cubes
+ crushed ice

 **GARNISH**
Dehydrated orange slice
+ coffee beans

- _ Place a handful of coffee beans in a strainer.
- _ Using two stainless steel tins, combine all of the liquid ingredients (except for the soda water) in one of them and add a generous quantity of ice to the other.
- _ Alternating the placement of the strainer, pass the cocktail 4 to 5 times from one tin to the other, essentially simulating the throwing technique while conferring a toasted, coffee aroma to the cocktail.
- _ Pour into the designated vessel previously filled with ice cubes. Top up with the soda water and seal with crushed ice creating a platform for a dried orange slice and a few coffee beans. Serve with a straw.



1905

A tribute to Fabbri, a great company founded in 1905. This cocktail offers the palate a number of pleasing sensations created by the perfect aeration and blending that are the result of the correctly executed shaking technique. The bitter notes of the Elixir China, the complex aromatic profile of Vermouth Martini Riserva Speciale Rubino combined with the Marendry Fabbri make for a very rounded cocktail, redolent of sour cherries and citrus, perfect as an aperitivo.

INGREDIENTS

- ¾ oz | 2 cl Bordiga Elixir China
- 1 oz | 3 cl Vermouth Martini
Riserva Speciale Ambrato
- 1¼ oz | 4 cl Marendry Fabbri Bitter



GLASS
Belem



TECHNIQUE
Shake



SERVICE ICE
Cubes



GARNISH
Meringue,
Amarena Fabbri

- _ Combine all of the ingredients in a Parisienne shaker along with a generous quantity of ice.
- _ Shake energetically for 15-20 seconds and then filter through a strainer into the chosen glass.
- _ Decorate with a meringue and an Amarena Fabbri.





If the food world has evolved in unexpected ways in recent times, the cocktail scene has not been less surprising. Low alcohol drinks are the proof. Moving from trend to must in record time, their rise reflects larger sociocultural changes ranging from concerns regarding health and well-being to the passage of legislation requiring rigorous penalties for driving while intoxicated.

A pioneer in Italy's low alcohol movement, Diego Ferrari transformed an initial limitation into a great opportunity. Accepting the challenge to create the menu for a venue dedicated exclusively to low alcohol drinks, he found himself reconsidering his role as a mixologist. Searching for new ingredients, studying their possible combinations, devising their proper presentations: these were familiar passages. Adapting his selections to an extraordinary architectural context, communicating effectively with the public and the press about this new kind of cocktail: these were more challenging tasks, but certainly stimulating ones.

Convinced that blending the right ingredients is just the beginning of a superior cocktail experience, Diego narrates his complete process, offering his colleagues not only a singular selection of low alcohol cocktails but also a method for facing new challenges.

Diego Ferrari was just seventeen when he began his first mixology course, setting his sights on becoming a barman. At twenty-six, armed with solid experience, he headed for London intent on deepening his understanding of specific trends from the bar chef and molecular mixology movements to the resurgence of Tiki. Since returning to Italy he has embraced many roles, collaborating with major beverage brands, writing for trade publications and affirming his expertise in prestigious national and international competitions. Today he is bar manager at the Rotonda Bistro in Milan where his specialization in low alcohol cocktails has won him international recognition.