

OGGS[®] NY SOUR

OGGS[®]

Ingredients

- 20ml OGGS[®] Aquafaba
- 50ml Whisky
- 25ml Lemon Juice
- 5ml Sugar Syrup
- 2 Dashes Angostura
- 10ml Red wine floating

Method

- 1 Add all the ingredients in the shaker.
- 2 Dry shake with 1 Ice cube.
- 3 Wet shake vigorously.
- 4 Double strain and serve.



OGGS® CLOVER CLUB

Ingredients

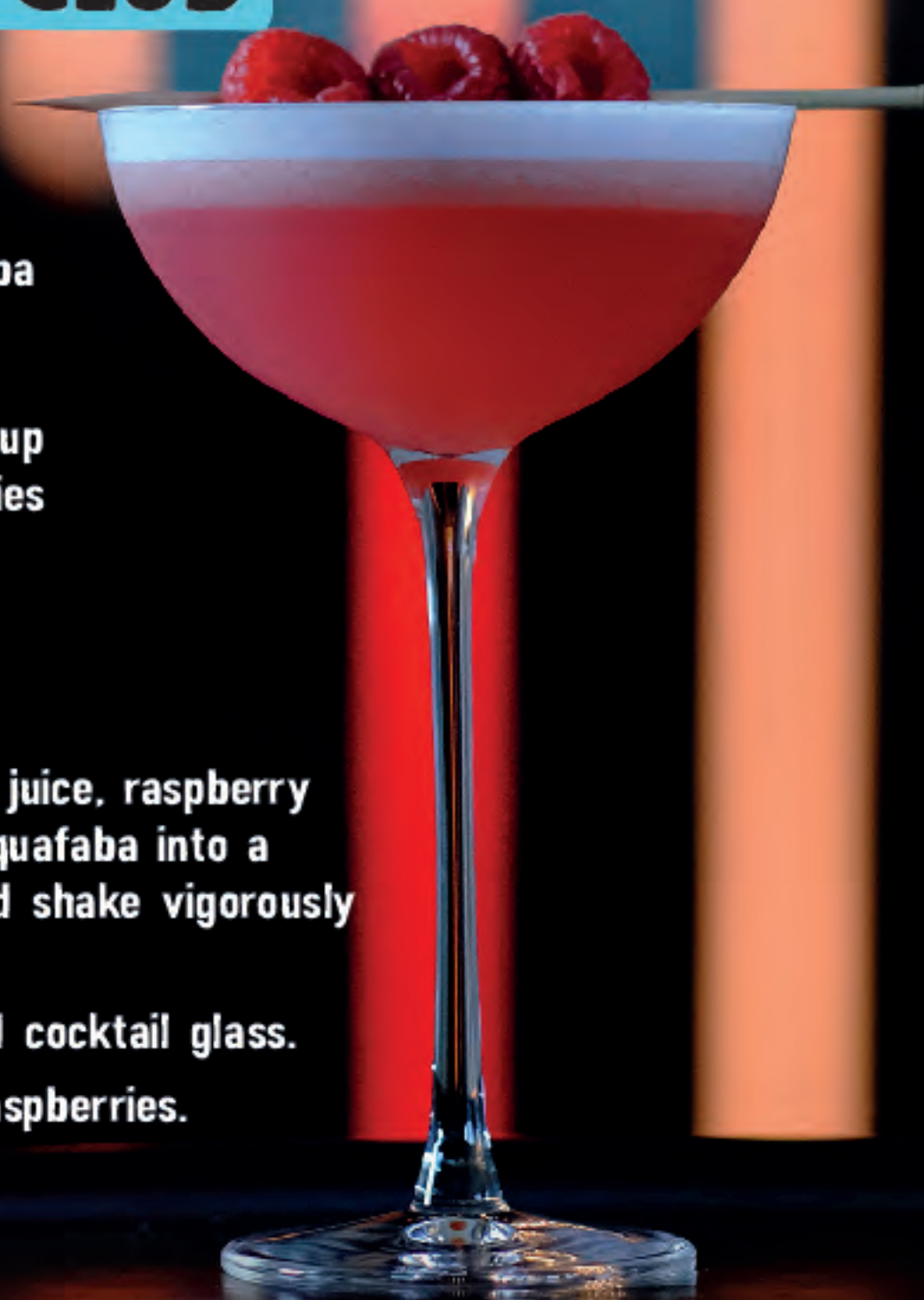
- 20ml OGGS® Aquafaba
- 50ml Gin
- 25ml Lemon Juice
- 15ml Raspberry syrup
- Garnish: 3 raspberries

Method

- 1 Add the gin, lemon juice, raspberry syrup and OGGS® Aquafaba into a shaker with ice and shake vigorously until well-chilled.
- 2 Strain into a chilled cocktail glass.
- 3 Garnish with the raspberries.

Top tips

Raspberry syrup: Add 1 cup sugar and 1/2 cup water to a pot. Stir over medium heat until the sugar has dissolved. Reduce heat to low, add 1/2 cup fresh raspberries, and macerate into a pulp. Fine-strain to remove the berry's tiny seeds. Optionally, add 1/2oz vodka as a preservative. Refrigerate in a jar until ready for use.



OGGS® VEGAN COFFEE FIZZ

OGGS®

Ingredients

- 25ml OGGS® Aquafaba
- 40ml Tequila
- 10ml Coffee liqueur
- 15ml Simple syrup
- 15ml Vegan Cream
- 25ml Lemon juice, freshly squeezed
- Soda Water, chilled, to top

Method

- 1 Add the gin, simple syrup, heavy cream, lemon juices, and aquafaba into a shaker and dry-shake (without ice) vigorously for about 10 seconds.
- 2 Add ice and shake for at least 15 seconds, until well-chilled.
- 3 Strain into a Collins glass.
- 4 Pour a little bit of club soda back and forth between the empty halves of the shaker tins to pick up any residual cream and aquafaba, then use that to top the drink.





OGGS® WHITE LADY

Ingredients

- 15ml OGGS® Aquafaba
- 45ml Gin
- 15ml Orange liqueur or triple sec
- 25 Lemon juice, freshly squeezed
- 5ml Simple syrup

Method

- 1 Add the gin, orange liqueur, lemon juice and aquafaba into a shaker and dry-shake (without ice) vigorously.
- 2 Add ice and shake again until well-chilled.
- 3 Strain into a chilled cocktail glass.

OGGS[®] SUMMER TIME

Ingredients

- 20ml OGGS[®] Aquafaba
- 40ml Coffee infused rum
- 10ml Islay whisky
- 20ml Pineapple syrup
- 15ml Lemon juice
- Garnish: Coffee beans

Method

- 1 Whip and aerate the OGGS[®] Aquafaba, then whip once more.
- 2 Wet shake all the ingredients together, double strain and serve.



OGGS[®] AND TONIC

OGGS[®]

Ingredients

- 20ml OGGS[®] Aquafaba
- 40ml Gin
- 5ml Vetiver liqueur
- 15ml Cardamon and rosemary cordial
- 80ml Rosemary and grapefruit tonic
- Garnish: Strawberry powder

Ingredients for the foam

- 200ml OGGS[®] Aquafaba
- 100ml Jasmine syrup
- 80ml Violet syrup
- 500ml Water
- 5ml Citric acid

Method

- 1 For the foam mix ingredients together into a Siphon.
- 2 Charge it twice with CO2 Charger.
- 3 Shake it and let it cool in the fridge for 20 mins.
- 4 Then build the drink in the glass, add the foam on top and serve with strawberry powder garnish.



OGGS® NEGRONI SOUR

Ingredients

- 20ml OGGS® Aquafaba
- 25ml Mezcal
- 25ml Bitter
- 25ml Vermouth
- 20ml Lemon juice
- 5ml Simple syrup

Method

- 1 Dry shake ingredients together.
- 2 Wet shake all the ingredients together, double strain and serve.



OGGS® ZERO

Ingredients

- 20ml OGGS® Aquafaba
- 40ml Everleaf Marine
- 15ml Nori and Rose water syrup
- Grapefruit and rosemary tonic

Method

- 1 Dry shake ingredients together.
- 2 Wet shake all the ingredients together, double strain and serve.

