

THE ART OF MOCKTAILS

SIP, SAVOUR & CELEBRATE WITHOUT ALCOHOL



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This book has been created as an initiative by the Prevention Professionals within Aġenzija Sedqa as part of FSWS.

First published 2025

By
Government Printing Press
A29
Industrial Estate
Marsa, MRS 3000,
Malta.

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ISBN: 978-9918-630-04-2.

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INTRODUCTION

Welcome to a Refreshing Adventure!

Imagine serving your guests a stunning drink that sparkles with creativity, bursts with flavor, and brings everyone together - all without alcohol. That's exactly what you'll discover in this collection of spectacular mocktails, crafted by talented students from the Institute of Tourism Studies under the expert guidance of beverage lecturer Mr Richard Pons, in collaboration with the Foundation for Social Welfare Services.

These recipes prove that the art of sophisticated drinking doesn't need alcohol to shine. Whether you're hosting a backyard barbecue, celebrating a special occasion, or simply enjoying a sunset by the beach, these mocktails will add that perfect touch of elegance and fun to any moment.

Each recipe combines MONIN products from their Sugar-free or PURE Range with fresh ingredients to create beverages that are both delicious and naturally refreshing. Inside, you'll find something for every taste and occasion - from light and fizzy to rich, complex blends that will have your guests asking for the recipe.

So get ready to shake, stir, and blend your way to becoming the host everyone talks about. These mocktails prove that the best memories are made when everyone can join in the fun, enjoying drinks that are as healthy as they are delightful.

Let's raise a glass to good times and great taste!

WHAT IS A MOCKTAIL?

A mocktail is a non-alcoholic cocktail which can be done with cordials, syrups, puree's, presse, milk, and fruit juices. It can also be done with soft drinks. They are fun and easy to make and are a great alternative to alcoholic drinks.



TYPES OF GLASSES



Wine glass

Highball glass



Hurricane glass

Cocktail glass



Rocks glass

A GUIDE TO ESSENTIAL TOOLS

A MUDDLER

Place specified ingredients at the bottom of the required glass. Using a muddler or the back of a wooden spoon, gently press and twist the ingredients against the bottom of the glass, just enough to release their essential oils and flavors. Avoid over-muddling, which can release bitter compounds or create a pulpy mess.

JIGGER

A jigger is an essential bartending tool used to accurately measure liquid ingredients. This double sided measuring tool typically features two different measurements: one side usually measures 2.5cl (25ml/0.85oz) and the other 5cl (50ml/1.7oz). The measured liquid can then be poured directly into a glass, shaker, or blender depending on the recipe's requirements.

BOSTON SHAKER

A shaker used to combine the flavours whilst chilling the ingredients. Never put any fizzy drinks in a shaker.

HAWTHORNE STRAINER

The Hawthorne strainer is a tool designed to separate liquid from ice, fruit pulp, herbs, and other solid ingredients when pouring from a shaker.

BLENDER

The blending method is ideally used for mixing ingredients which do not mix easily and to obtain a smooth and thick consistency. It is advisable to use crushed ice to protect the blades of the blender.

Never put any fizzy ingredients in the blender.

BUILD IN GLASS

This method is used when a fizzy ingredient is used in the recipe since fizzy ingredients should never be shaken or blended.

BAR SPOON

A bar spoon is a long handled spoon used for mixing drinks, especially after they have been topped up with fizzy ingredients, even if the blended or shaken method is used.

GARNISH

Add colour, style and flavour to these mocktails by adding your own garnish! Mocktail garnishes are used to decorate the mocktail. You can use edible garnishes such as lemon wedges, slices or twists, cherries or olives. Not all garnishes are food items.

Umbrellas, fancy straws and plastic swords can serve as garnishes.

SKINNY ICED TEA BY MONIN

INGREDIENTS:

170ml Le Concentré de MONIN White Tea

120ml PURE by Monin (Flavour of choice)

1 litre Still water / 1.5 litre Jar

METHOD:

Build all ingredients in a tumbler full of ice and

Top up with still water



GARNISH:

Mint spring

FLAVOUR OPTIONS:

PURE by Monin Mango Passion, Green Apple,

Cucumber, Peach Apricot, Mint

ZESTY PINK FIZZ BY MONIN

INGREDIENTS:

20ml PURE by MONIN Pink Grapefruit

60ml PURE by MONIN Lemon and Lime

60ml Le Sirop de MONIN Agave

1 litre soda water / 1.5 litre Jar

METHOD:

Mix all ingredients in a glass full of ice



GARNISH:

Slice of Pink Grapefruit

SKINNY LEMONADE BY MONIN

INGREDIENTS:

230ml Le Concentré de MONIN Lemonade Mix

120ml PURE by Monin (Flavour of choice)

1 litre sparkling water / 1.5 litre Jar

METHOD:

Mix all ingredients in a tumbler full of ice and

Top up with sparkling water



GARNISH:

Lemon slices and mint leaves

FLAVOUR OPTIONS:

PURE by Monin Mango Passion, Green Apple,

Pink Grapefruit, Cucumber, Peach Apricot

GARDEN REFRESHER BY MONIN

INGREDIENTS:

120ml PURE by MONIN Cucumber

120ml PURE by MONIN Lemon and Lime

120ml Le Sirop de MONIN Agave

1 litre soda water / 1.50 litre jar

METHOD:

Mix all ingredients in a tumbler full of ice

GARNISH:

Cucumber slice and fresh mint







PASSION FOR YUZU BY MONIN

INGREDIENTS:

90ml Le Fruit De Yuzu
60ml PURE by MONIN Mango Passion
1 litre Soda Water / 1.5 litre Jar

METHOD:

Pour all ingredients into a glass filled with ice cubes. Stir. Serve.



GARNISH:

Fresh Green apple and Mint

FLAVOUR OPTIONS:

Peach Apricot, Ginger

PIRATES OF THE LAGOON BY MONIN

INGREDIENTS:

120ml PURE by MONIN Mango Passion
60ml Le Sirop de MONIN Blue Curaçao
1 litre soda water / 1.5 litre Jar

METHOD:

Mix all ingredients in a glass full of ice

GARNISH:

Slice of Pink Grapefruit



ORCHARD BREEZE BY MONIN

INGREDIENTS:

120ml PURE by MONIN Green Apple
60ml Le Sirop de MONIN BlackBerry
1 litre Soda Water / Tonic / 1.5 litre Jar

METHOD:

Pour all ingredients into a glass filled with ice cubes. Stir. Serve.

GARNISH:

Fresh Green apple and Mint

FLAVOUR OPTIONS:

Mango-Passion, Peach Apricot,



BEVICURIOUS BY RICHARD PONS

INGREDIENTS:

20ml Le Sirop de MONIN Vanilla Sugar Free
20ml Le Sirop de MONIN Caramel Sugar Free
120ml Robinson's summer fruit, no sugar
or Robinson's orange no sugar

METHOD:

Mix all ingredients in a glass full of ice

GARNISH:

Caramelised orange slice







ACKNOWLEDGEMENTS

FSWS would like to thank the Farsonsdirect and ITS lecturer Mr Richard Pons for their collaboration on this project.

NOTE

Monin flavours featured in the recipes can be purchased from Farsonsdirect (The Brewery, Triq L-Imdina, Birkirkara) or online on www.farsonsdirect.com



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