



New way to drink cocktails

III.



Cocktail

Writer

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DESIGN
EMOTION

The background is a solid teal color. It is decorated with various white line-art icons: a slice of watermelon in the top left, a bunch of grapes in the top right, a bunch of bananas in the middle right, a bunch of grapes in the middle left, a bunch of bananas in the bottom left, a whole orange in the bottom center, a knife in the bottom left, a fork in the top center, and several zigzag lines scattered throughout.

POP UP

Inspired at the time of cinema ...
few ingredients but super explosive



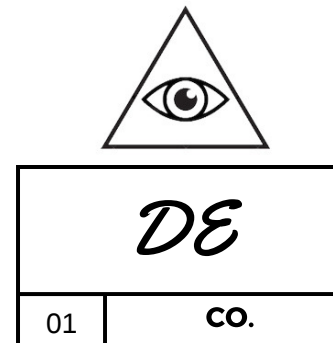
CONTENTS

50 ml Bulleit B infuse pop corn

30 ml salty caramel syrup

1 drop cacao bitter

**shake and strain pour
without ice**



HOME MADE

SALTY CARAMEL SYRUP

100 grams white sugar

Melt the sugar without water temperature 180 degrees, caramelize (burning until the color reaches this shade)

dissolve the caramel with 70 ml water, stir until when everything has melted keeping the temperature



180 degrees in the pan.

add 2 grams of classic salt

Bulleit POP CORN INFUSE

1 Bulleit

150 gr salty pop corn

infuse all sous vide at 70 degrees for 30 minutes

filter and pour into the bottle



CONTAINERS AND OTHER INGREDIENTS



I need in superfine cocoa powder and superfine sugar powdered
s for use on popcorn as decoration

I need salty pop corn for garnish

Pop corn container 1

<http://www.optimait.it/bicchieri-per-bevande-calde-di-cartoncino/907-bicchiere-caffe-in-cartoncino-politenato-senza-manico-brown-4oz-ml-118-cf-da-50-pezzi.html>

Pop corn container 2

<http://www.optimait.it/bicchieri-per-bevande-calde-di-cartoncino/325-coperchio-con-beccuc-bicchiere-caffe-4oz-cf-da-100pz-ct-da-10cf.html>

Pop corn container 3 https://www.amazon.it/Unique-Party-59023-Piccole-Confezione/dp/B00481YRZ6/ref=sr_1_2?s=kitchen&ie=UTF8&qid=1483042030&sr=1-2&keywords=pop+corn+bag



Thank You To have Choice



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DESIGN EMOTION