

Material List:

Mocktails

- 1 Rocks glass
- 1 Martini or coupe glass
- Cocktail Shaker (jar, mug or protein shaker also work)
- Cutting Board
- Knife
- Teaspoons & Tablespoons
- Way to boil hot water
- Small bowl
- Mug x 2
- Spoon
- Zester
- Citrus Press
- Whisk, matcha whisk, electric milk frother or blender
- Water
- Ice



Matcha Strawberry Spritz

Ingredients (1 serving)

- ½ tsp matcha powder
- 2 tbsp hot water
- 2 tbsp lime juice
- 1 tbsp strawberry jam
- 5-6 oz sparkling water
- Zest from ½ lime
- Ice



Instructions

- Prepare the Matcha Shot:
 - In a small bowl, add 1 tbsp hot water and whisk vigorously until the matcha is fully dissolved and forms a smooth shot. You can use a traditional bamboo whisk, small whisk or electric frother for this step.
- In a separate bowl, combine the strawberry jam and 1 tbsp hot water. Mix thoroughly until the jam is smooth. This may take a minute or so of stirring.
- Add lime juice and lime zest to the strawberry jam mixture.
- Pour strawberry-lime mixture to the bottom of your glass.
- Add ice.
- Add sparkling water and top with the matcha shot
- Garnish with a slice of lime.
- Before you drink, stir to mix.
- Enjoy!



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Twilight Tea 'Martini'

Ingredients (1 serving)

- 4 oz chilled black tea (2 tsp steeped in ½ cup for 10 min)
- 2 tbsp pink peppercorn + sichuan pepper syrup
- 1.5 tbsp lime juice
- ½ tsp apple cider vinegar
- Dash of All the Bitter orange bitters.
- Ice

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Instructions

- In a mug, steep black tea bag in ½ cup hot water for 10 minutes.
- Add tea, syrup, lime juice, apple cider vinegar and bitters in a shaker filled with ice. Shake vigorously for 10-15 seconds.
- Strain mixture into a chilled coup or martini glass.
- Garnish with pink peppercorns
- Enjoy!

SHOP LILA'S
FAVORITE MOCKTAIL
SUPPLIES

Syrup Instructions

Syrups recipes are for future reference and not made in the class

Pink Peppercorn Syrup:

Ingredients

- 1 cup water
- 1 cup sugar
- 2 tbsp pink peppercorn
- 1/4 - 1/2 tsp sichuan pepper (optional)



Instructions

- Powder pink peppercorn and sichuan pepper using a coffee grinder or blender.
 - If you use a blender, add the 1 cup of water to your blender and blend a second time. This helps to get spices fully blended and makes them easier to get out of the blender.
- In a small saucepan add water, sugar, powdered pink peppercorn and sichuan pepper and simmer on low for 10-15 minutes. Stir occasionally.
- Strain using a nut milk bag into a jar and store in the refrigerator.
- Syrup lasts about 2- 4 weeks.