The Molecular Cocktails presented here were developed by Thomas Amendt and Daniel Hoffmann from the X-Bar, Berlin.

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EQUIPMENT

- **Measuring jug**
  - To measure smaller amounts of solutions, juices, spirits etc.

- **Drop spoon**
  - To make large Liquid Drops

- **Pipettes**
  - To make small aroma pearls

- **Measuring spoon**
  - To measure the texturizers and colourings

- **Natural texturizers**
  - To make foams, firm or liquid gels, or Liquid Drops

- **Natural colourings**
  - Lycozoon and Illuzoon
  - To enhance the colour of your cocktails, firm gels, or Liquid Drops
The gelling agent Algizon reacts with calcium (Calazoon) to produce a firm gel. In this way, so-called Liquid Drops can be made which have a firm exterior shell but stay liquid on the inside. In the mouth, the drops burst and release a taste explosion.

**Applications:** Spoon cocktails, aroma pearls, fruit caviar

**How to make Liquid Drops**

1. Add 4 level measuring spoons of Algizon to 120 ml of water.
   - Stir (electric mixer) until the Algizon powder is completely dissolved.
   - **Tipp:** Unwanted bubbles disappear if the solution is placed in the refrigerator for 2 hours.
2. Add 4 level measuring spoons of Calazoon to 130 ml of water.
3. Dissolve Calazoon powder completely (electric mixer, egg whisk).
4. Mix 20 ml of the Algizon solution from 1 with 40 ml of cocktail, juice, liqueur or spirits.
5. Drip the Algizon solution from 4 with the aid of a pipette or syringe into the Calazoon bath from 6. Small, firm drops are produced which should swim for about 20 seconds in the Calazoon bath.
6. Sieve the finished pearls from the Calazoon bath with a tea strainer and allow to drain.
7. How to make small spheres (aroma pearls)
8. How to make Liquid Drops (large spheres with liquid centre)
   - Spoon the mixture from 4 into the Calazoon bath from 5 (drops can also be shaped afterwards). The Liquid Drops should stay in the Calazoon bath for 30-60 seconds. You can then put the drops straight into your cocktail.
   - Hardness and thickness of the Liquid Drops’ shell can be changed by adjusting the amount of Calazoon in the Calazoon bath (the more Calazoon, the harder the shell) and through the length of time the drops stay in the bath (the longer they stay, the thicker the shell).
   - Add to the Calazoon bath some of the liquid from which the Liquid Drops are made so that the drops keep their aroma.

**In Regionen mit hartem Leitungswasser empfiehlt sich die Verwendung von enthärtetem (gefiltertem) Wasser oder calciumarmem, stillem Wasser.**

**Tipp:**

Add 4 level measuring spoons of Algizon to 120 ml of water.
### Liquid Drops

**Recipe:**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>3 cl Baileys</td>
<td></td>
</tr>
<tr>
<td>3 cl coffee cream liqueur</td>
<td></td>
</tr>
<tr>
<td>3 cl Kahlúa</td>
<td></td>
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<tr>
<td>4 cl Algizoon solution</td>
<td></td>
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<tr>
<td>4 cl brown rum</td>
<td></td>
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<tr>
<td>8 cl banana juice</td>
<td></td>
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<tr>
<td>3 tablespoons of banana purée</td>
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<tr>
<td>2 cl cream</td>
<td></td>
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<tr>
<td>Crushed ice</td>
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</table>

**Equipment:**

- Calazoon bath
- Drop spoon
- Tea strainer
- Electric mixer
- Measuring jug
- Shaker

1. **How to prepare the Algizoon solution:**
   Add 4 level measuring spoons of Algizoon to 120 ml of water and dissolve the powder completely using an electric mixer (see instructions on P. 6).

2. **How to prepare the Calazoon bath:**
   Add 4 level measuring spoons of Calazoon to 130 ml of water and stir with an electric mixer until the powder is completely dissolved (see instructions on P. 6). Pour the Calazoon solution into a deep bowl.

3. **How to make the coffee cream liqueur drops:**
   Stir together 3 cl of Baileys, 3 cl of coffee cream liqueur and 3 cl of Kahlúa with 4 cl of Algizoon solution. Drip the mixture with the drop spoon into the Calazoon bath so that large, round drops are formed (see instructions on P. 7). Remove the drops from the Calazoon bath after about 30 seconds with a tea strainer and leave to drain on a dry cloth.

**How to serve:** For the basic cocktail, mix 4 cl of brown rum, 8 cl of banana juice, 3 tablespoons of banana purée and 2 cl of cream. Fill a cocktail coupe ¾ full with crushed ice, add 10 to 15 coffee cream liqueur drops and top up with the basic cocktail mixture. Serve the cocktail with a designer coffee spoon.

Recipe: X-Bar
www.cocktailxbar.de
Celluzoon and Xanthazoon bind water and can be used to stabilize foams. The foam is created either with an electric mixer or a cream siphon.

**Applications:** Foam cocktail or foam topping

1. Add 6 level measuring spoons of Celluzoon to 100 ml of ice-cold water.

2. Stir (egg whisk) until the Celluzoon powder is completely dissolved.

3. Add 20 ml of the Celluzoon solution from 2 into 180 ml of cocktail or juice.

4. Add 2 level tablespoons of Xanthazoon to the mixture from 3.

5. Beat the mixture from 4 for 1-2 minutes to a firm foam with the aid of an electric mixer.

6. Fill the foam from 5 into a glass or add to a cocktail as topping.

7. Alternative: Frothing up the cocktail with a cream siphon.

   Pour the cocktail mixture with the Celluzoon and Xanthazoon from 5 into a cream siphon, close tightly and charge with a gas cartridge (CO₂).

   The foam can then be made directly in the cocktail glass.

8. Tipp
   It is better to use a cream siphon to froth up cocktails containing cream.
11 cl vodka  
12 cl cranberry juice  
2.5 cl Cointreau  
2.5 cl lime juice  
4 cl Celluozoze solution  
1 level spoon of Xanthazoon

How to prepare the Celluzoon solution:
Add 6 level measuring spoons of Celluzoon to 100 ml of ice-cold water and stir until the powder is completely dissolved (see instructions on P. 10).

How to make the Cosmopolitan Espuma:
Mix together thoroughly 8 cl of vodka, 8 cl of cranberry juice, 2 cl of Cointreau, 0.5 cl of lime juice, 4 cl of Celluozoze solution and a level measuring spoon of Xanthazoon. Pour the cocktail into a cream siphon, charge with a CO₂ cartridge, and chill for about 3 hours.

How to serve: Mix 3 cl of vodka, 4 cl of cranberry juice, 0.5 cl of Cointreau and 0.5 cl of lime juice and pour into a cocktail glass. Spray the Cosmopolitan Espuma from the cream siphon directly onto the cocktail. Decorate the glass and serve the cocktail with a straw.
Agazoon is regarded as a vegetable gelatine. Agazoon gels through boiling, i.e. it binds hot liquids when cooled down to room temperature or below to a sliceable consistency which adopts the shape of the receptacle in which it cools down. In this way, firm gels of any conceivable shape can be produced.

**Applications:** cocktails in all types of shape or non-melting ice cubes

1. Add 2 level measuring spoons of Agazoon to 80 ml of liquid (juice, liqueur, cocktail).

2. Completely dissolve the Agazoon powder with an egg whisk and bring to the boil whilst stirring continuously.

3. Pour the hot mixture into heat-proof moulds and place these in the refrigerator to cool down or, to make ice cubes, in the freezer.

4. The chilled firm gels can be used to decorate or cool a cocktail or presented as cocktail food. Even after a longer period, they will not dissolve in cool liquids.

For alcoholic cocktails, bring the juices etc. with the Agazoon to the boil first and only add the spirits, such as vodka, rum etc., later, when the mixture has already cooled down slightly and is viscous.
**COCKTAIL RECIPE**

7 cl apple juice
70 g apple purée
2 cl Blue Curaçao
6 level spoons of Agazoon
4 cl vodka
1 cl Calvados
1 cl amaretto
2 cl lime juice
1 cl lemon juice
1 pinch of cinnamon
Crushed ice

**Equipment**
- Saucepan
- Egg whisk
- 3 egg cups (alternatively, round or hemispheric moulds)
- A mould for making discs (e.g. the lid of a small jam jar)
- Shaker

**How to make the firm gels:**
Put 7 cl of apple juice, 70 g of apple purée and 2 cl Blue Curaçao in a saucepan with 6 level measuring spoons of Agazoon and bring the mixture briefly to the boil, stirring continuously (see instructions on P. 14). Pour the hot mixture into the egg cups (or other hemispheric moulds) and the lid of the jam jar, and stand in a cold place to cool and set.

**How to make the basic cocktail mixture:**
Put 4 cl of premium vodka, 1 cl of Calvados, 1 cl of amaretto, 2 cl of lime juice, 1 cl of lemon juice and a pinch of cinnamon in a shaker and add the clear apple juice.

**How to serve:** Pour the mixture from the shaker into a Boston glass which is three quarters full of crushed ice. Add two frozen spheres (egg cup or similar). Lay the jellified disc (from the jam jar lid) on the cocktail and use a cocktail stick to assemble it to a kind of roof with half a sphere and a cocktail cherry. Then spread 4 teaspoons of apple purée onto the disc. The disc will sink slightly and some of the cocktail liquid will rise up. The cocktail is drunk through the apple purée and has a unique taste!
Xanthazoon is a thickening agent with which liquids (cocktails, juices, spirits, and liqueurs) can be thickened. Xanthazoon can also be used to produce foams by using a cream siphon.

**Applications:** Cocktails in which particles are kept suspended (e.g. aroma pearls, pieces of olive in Martini, pieces of chilli in a Bloody Mary) or foams.

1. Add 5 level measuring spoons of Xanthazoon to 200 ml of water
2. Completely dissolve the Xanthazoon powder.
   - Tipp: The best result is obtained by using an egg whisk or electric mixer!
3. Add 1-2 heaped tablespoons of the mixture from 2 to 100 ml of cocktail, juice or spirits, and stir together until completely mixed.
4. Firm pieces (such as pieces of olive in Martini) can be suspended in the mixture from 3 even over a longer period of time.
COCKTAIL RECIPE

4 cl Tequila Sierra
5 cl orange juice
5 cl passion fruit juice
1 cl lemon juice
2 tablespoons of Xanthazoon solution
Chocolate or ready-grated chocolate
2 cl grenadine
2 cl Kahlúa
Crushed ice

How to prepare the Xanthazoon solution:
Add 5 level measuring spoons of Xanthazoon to 200 ml of water in a measuring jug and dissolve the powder completely with the aid of an electric mixer (see instructions on P. 18). A viscous mass is produced.

How to make the liquid cocktail gel:
Put 4 cl of Tequila Sierra, 5 cl of orange juice, 5 cl of passion fruit juice, 1 cl of lemon juice and 2 heaped tablespoons of Xanthazoon solution in a small shaker and mix together. Grate 25 g of chocolate into small pieces or else use ready-grated chocolate. Add the grated chocolate to the cocktail and distribute evenly in the liquid gel. The pieces of chocolate should stay suspended.

How to serve: Pour 2 cl of Kahlúa and 2 cl of grenadine onto crushed ice in a cocktail glass. Layer the liquid cocktail gel carefully on top and garnish with the remaining pieces of chocolate.

Recipe: X-Bar
www.cocktailxbar.de
NATURAL COLOURINGS

from our ColourPro range.

**Illuzoon**

Iluzoon is a natural yellow colouring which gives off a fluorescent neon green colour under black light.

With Illuzoon, you can make all colourless drinks glow.

**Dosage:**

2 level measuring spoons of Illuzoon in 100 ml of cocktail. Dissolve powder completely.

Suitable sources of UV light (glasses, coasters, tubes) should be at least 15 Watt strong so that the fluorescence can be clearly seen.

**Lycozoon**

With Lycozoon, a natural orangey-red colouring, your cocktails, Liquid Drops, cocktail confectionery, or other firm gels will shine resplendent in new and bold colours.

**Dosage:**

2 level measuring spoons of Lycozoon in 100 ml of cocktail. Dissolve powder completely.

With this intensive colouring, firm gels (e.g. non-melting ice cubes) or encapsulated aroma pearls swimming in the cocktail keep their colour for a long time without it dissolving.