# EVALUATION SHEET TECHNIQUE



COMPETITOR:	TIME:

#### VANA TALLINN TOFFEE CARAMEL SOUR (Double Shake & Double Strain)

- 4 cl Vana Tallinn Toffee Caramel
- 2 cl fresh limejuice
- · 1 eggwhite
- 2 dash Angostura bitter
- 1 cl still water
- 0,5 cl Sugar syrup

Serve into Coupe glass and garnish with orange peel oils.

	MAX MINUSES	RESULT
Correct method of cocktail making (double shake, double strain)	-4 points	
Correct recipe (every ingredient separately = 1 ingredient is -2p)	-12 points	
Cocktail appearance (foam, orange peel oils)	-4 points	

### VANA TALLINN PARADISE (MUDDLED)

- 4 cl Vana Tallinn 40%
- 1/4 fresh lime (2 sectors)
- Top up Pineapple juice

Serve into Highball glass and garnish with peppermint which is clapped.

	MAX MINUSES	RESULT
Correct method of cocktail making (clapped peppermint, muddled, stirring)	-6 points	
Correct recipe (every ingredient separately = 1 ingredient is -2p)	-6 points	
Cocktail look (peppermint)	-2 points	

### VT ESPRESSO MARTINI (Double Shake & Double Strain)

- 3 cl Vana Tallinn Coffee Espresso
- 5 cl Vana Tallinn Chocolate Cream
- 4 cl Cold brew Coffee

Serve into Coupe glass and garnish with three coffee beans

	MAX MINUSES	RESULT
Correct method of cocktail making (double shake, double strain)	-4 points	
Correct recipe (every ingredient separately = 1 ingredient is -2p)	-6 points	
Cocktail look (foam and coffee beans)	-4 points	

#### **TERVISEKS SHOT**

- 3 cl Vana Tallinn Toffee Caramel
- 1 cl Kefir (from squeez bottle)

Serve into shot glass.

	MAX MINUSES	RESULT
Was this cocktail last one? If not then max minuses -20 points	-20 points	

## **CLEANLINESS**

	MAX MINUSES	RESULT
Breaking glass or bottle (every broken glass or bottle = -10 points)	-20 points	
Work station cleanliness (every error, drop, spilling = - 1 points)		

TOGETHER				

# EVALUATION SHEET TASTE



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## VANA TALLINN TOFFEE CARAMEL SOUR (Double Shake & Double Strain)

- 4 cl Vana Tallinn Toffee Caramel
- 2 cl fresh limejuice
- · 1 eggwhite
- 2 dash Angostura bitter
- 1 cl still water
- 0,5 cl Sugar syrup

Serve into Coupe glass and garnish with orange peel oils.

	MAX MINUSES	RESULT
Cocktail taste (balance, overall taste, is it right?)	-5 points	

# VANA TALLINN PARADISE (MUDDLED or SQUUEZED)

- 4 cl Vana Tallinn 40%
- 1/4 fresh lime (2 sectors)
- Top up Pineapple juice

Serve into Highball glass and garnish with peppermint which is clapped.

	MAX MINUSES	RESULT
Cocktail taste (balance, overall taste, is it right?)	-5 points	

# VT ESPRESSO MARTINI (Double Shake & Double Strain)

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	MAX MINUSES	RESULT
Cocktail taste (balance, overall taste, is it right?)	-5 points	

### TERVISEKS SHOT

- 3 cl Vana Tallinn Toffee Caramel
- 1 cl Kefir (from squeez bottle)

Serve into shot glass.

TOGETHER	