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SMIRNOFF

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DIAGEO

DRINKS POR ELAS

Smirnoff Special

A partnership between

LEARNING FOR LIFE™

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Introduction

We present the third edition of the e-book **DRINKS BY HER!** A publication featuring incredible cocktail recipes crafted by women who were students of the **Learning For Life (L4L)** program. This time, the initiative is supported by **Smirnoff**, the world's number 1 vodka brand, which belongs to the iconic Diageo portfolio, a global leader in alcoholic beverages.

DRINKS BY HER was conceived as a way to recognize the power of women in mixology and to strengthen the importance of building more diverse and inclusive spaces where female presence helps evolve the art of celebration.

In its previous editions, the e-book brought together reinterpretations and original recipes from 80 former students and educators of the project, incorporating the versatility of drinks crafted with other incredible brands from Diageo, such as Johnnie Walker, Tanqueray, and Ypióca. The first two editions amassed over five thousand downloads. With this, we have no doubt that this third edition will continue to have a positive impact on recognizing the importance of women's participation in the hospitality sector.

We wish you excellent reading and hope that the recipes in this publication can become part of your most special moments of celebration!

And remember: evolving celebration means drinking responsibly. Do not share this content with minors under 18 years old, and if you drink, do not drive.



Learn more about L4L

Conceived in Brazil in 2000 and structured as a global program by Diageo since 2008, Learning For Life is a social project that facilitates the socioeconomic inclusion of people in vulnerable situations through professional training actions.

The initiative is part of the company's global strategy, Society 2030 - Spirit of Progress, which includes among its 25 goals the commitment to impact 200,000 people with business and hospitality training, aiming to increase employability and improve livelihoods in communities.

In Brazil alone, the program has trained over 28,000 people, better preparing them to access job opportunities in the hospitality sector and even to venture into mixology.

Currently, the program offers training for roles such as bartender and waiter/waitress, covering the entire country through online classes and in-person courses in some regions. The training includes content covering technical skills of the profession, as well as cross-cutting topics such as responsible alcohol consumption and diversity and inclusion. Upon completion of the training, participants receive a certificate proving their qualification to work in the hospitality segment.

The Diversity pillar is at the core of the program, which is committed to ensuring that 50% of the beneficiaries are women.

We believe that Learning For Life and all other initiatives of the Spirit of Progress strategy enable Diageo to achieve the ambition of promoting a positive role for alcoholic beverages by advocating for inclusion and diversity, by preserving the natural resources on which the company's long-term success depends, and by positively contributing to the communities in which it operates and develops its business.



DO YOU KNOW WHAT VODKA IS?

And what if the next time you order a drink, you had the chance to choose the vodka that best suits your palate?

Before we get into the recipes created by our students, let's present some information that will help you make the right choice.

You've probably seen texts describing vodka as a colorless, odorless, and tasteless drink, right? But if that were the case, what makes one vodka more expensive or less expensive than another? Why do we have so many brands? What really makes the difference?

Forget that old answer "This one is better because it's more distilled..." and let's understand a little more about the history of this popular distilled spirit.

VODKA
is a distilled
spirit



Russia

Vodka is a distilled spirit, with documents pointing to its emergence in Russia in the 14th century, although there is an ongoing dispute between Russians and Poles to determine who actually produced the drink for the first time.

The fact is that today we have vodkas made all over the world, and these products can be made from different raw materials such as grains (e.g., corn) and cereals (e.g., wheat). But besides these, which are some of the most commonly used ingredients today, there are vodkas made from potatoes and even fruits such as grapes, an example of which is Ciroc vodka.



Vodka can have different alcohol percentages depending on the country where it's produced. In the case of Brazil, current legislation (Decree 6,871/09, Article 61) states that vodka is a beverage with an alcohol content ranging from thirty-six to fifty-four percent by volume.

VODKA



the alcohol content ranges from 36% to 54%

In general, every detail influences the quality of vodka. We see various vodka brands worldwide using different raw materials, with product distillation processes ranging from 3 to 5 times, in addition to adopting the filtration process to ensure a better result.



3 Distillations

10 Charcoal Filtrations

For example, Smirnoff stands out for its process of 3 distillations, along with 10 charcoal filtrations, as one of the decisive factors for its unique quality and worldwide popularity. In the timeline below, we present more about the history of this iconic brand.

And before you learn more about Smirnoff, we reaffirm: **"Vodka is not all the same!"**



DISCOVER SMIRNOFF!

Did you know that Smirnoff is the most remembered brand by Brazilians when it comes to Vodka? * This is because, as a brand, we believe we have an important role to play. We don't just want to be part of your drinks; we aim to be **the bold spark that ignites the collective.**

We believe that the mixture and union of people make the world more ingenious, creative, and brilliant. We boldly advocate for the collective "we" that is created when different people, ingredients, and flavors come together. We believe that together, We Make Our Vibe.

*Kantar BSS H1 F24 - Smirnoff Brand No.1 in Brazil Awareness.

Check out **Smirnoff's timeline:**

1864

Pyotr Smirnov creates a vodka of extremely high quality and at the same time democratic



House of smirnov

1919

SMIRNOFF® begins to conquer the world. Pursued in the Bolshevik Revolution, Vladimir, our founder's third son, flees Russia and settles in France. There, he continues to do what he does best and founds the company "Pierre Smirnoff & Sons."

1925

Inspired by his father's techniques, Vladimir creates the unmistakable formula of **SMIRNOFF® No. 21**, an icon of the brand to this day.

20 recipes were tested before finding the formula for the perfect vodka.

Moreover, the world's #1 vodka has a unique manufacturing process: **triple-distilled and 10 times filtered** through activated charcoal for 8 hours.



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1940s

SMIRNOFF® inspires the cocktail revolution in the United States with the creation of the Moscow Mule, forever changing the way Americans prepared their drinks.



1960s

Our love story with Hollywood begins. The most famous spy in cinema also began to appreciate the world's most famous vodka. Yes, 007's martini was made with SMIRNOFF®. And shaken, not stirred, of course.



1999

In a bold move, we launched **SMIRNOFF® Ice**, forever changing the way the world enjoyed nightlife. Can you imagine a party without Ice nowadays?



Today

From a small distillery in Russia to the world. This is the story of , the number 1 vodka brand in Brazil and the world. And the quality today is the same as when we started. After all, it continues to be made with the same passion that Pierre Smirnoff made it with.

After so many years in the market, Smirnoff has undergone more than 47 quality checks, which is quite an achievement to be recognized for excellence in standard delivery. As mentioned earlier, Smirnoff globally ensures the status of being the world's number 1 vodka in popularity and sales volume!

Pioneering the use of charcoal in its production cycles, manufacturing in over 10 countries (including Brazil), and distribution to more than 180, consistency and standardization in product delivery ensure and attest to all the quality that only Smirnoff has.

Now that you know everything about the brand and about Learning For Life, enjoy reading the exclusive recipes in this e-book.

Enjoy responsibly!

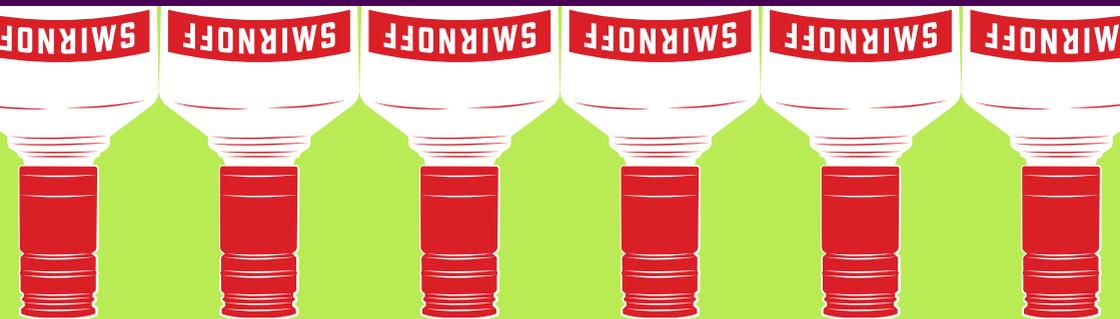


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ACALANTO

All the flavor of seriguela combined with passion fruit and mint.
Prepare this recipe and toast in style.

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Passion fruit pulp	25 ML
Simple syrup (1:1)	20 ML
Medium mint leaves	6 to 8
Seriguela fruits (seedless)	5 units



Alcohol content: 12.10%



Method: Shaken



Glassware: Lowball glass



Garnish: Mint sprig

PREPARATION METHOD:

1. In a cocktail shaker, add the seriguela (seedless) and muddle to extract the fruit juice.
2. Then add Smirnoff vodka, ice, the remaining ingredients, and shake to chill and dilute the mixture.
3. Double strain with a strainer and fine sieve into a medium glass with fresh ice.
4. Top up the glass with crushed ice, if necessary, and garnish the recipe with a sprig of mint.

PRODUCTION: SIMPLE SYRUP

> In a container, combine equal parts of sugar and water, for example, a glass of 200 ml filled with sugar and a glass of 200 ml filled with water.

> Stir until the sugar dissolves and use in the cocktail preparation.

TIP: To simplify the process, you can use hot water.

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NATHALLY VIEIRA (SP) - LEARNING FOR LIFE STUDENT
@nathyme

Hello! I'm Nathally Vieira from São Paulo. As a bartender, I graduated from Diageo at Barones Bartenders School through the Learning For Life program. I continue to explore and discover the world of the bar! With Learning For Life, I had the opportunity to meet people from different places. Through the program, I learned professional content focused on career excellence in the world of bartending.



CAIPIROSKA DE LIMA DA PÉRSIA SMIRNOFF

A citrusy combination in this incredibly refreshing caipiroska with Smirnoff.

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Simple syrup (1:1)	20 ML
Persian lime	1/2
Orange liqueur	15 ML



Alcohol content: 15.38%



Method: Shaken



Glass: Lowball glass



Garnish: Twist of Persian lime peel

PREPARATION METHOD:

1. In a shaker, add the Persian lime cut into segments and muddle to extract the juice.
2. Then add Smirnoff vodka, ice, the remaining ingredients, and shake to chill and dilute the mixture.
3. Double strain with a strainer and fine sieve into a medium glass with fresh ice.
4. Complete the glass with crushed ice, if necessary, add fragrance, and garnish the recipe with a twist of Persian lime peel before serving.

PRODUCTION: SIMPLE SYRUP

- > In a container, combine equal parts of sugar and water, for example, a glass of 200 ml filled with sugar and a glass of 200 ml filled with water.
- > Stir until the sugar dissolves and use it in the cocktail preparation.

TIP: To simplify the process, you can use hot water.

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TATIANE ALVES SIMPLICIO (SP) - LEARNING FOR LIFE STUDENT
[@tati_eudoramakeup](#)

Hello, my name is Tatiane Simplicio, I'm a bartender and freelancer, I work with events. Learning For Life has opened an incredible range of opportunities for me, it has brought me confidence and expanded my knowledge. Besides, I've met amazing people!



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CAIPIROSKA NORDESTINA

Enjoy all the flavor of cashew, cheers!

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Cashew	1 unit
Tahiti lime	2 wedges
Simple syrup (1:1)	20 ML



Alcohol content: 12.50%



Method: Built



Glass: Lowball glass



Garnish: Cashew top and rapadura shavings

PREPARATION METHOD:

1. In a lowball glass, add chopped cashew and lemon wedges, muddle to extract the juice from the fruits.
2. Then add Smirnoff vodka and the simple syrup.
3. Fill the glass with ice and stir the recipe to cool the mixture and mix all the ingredients.
4. Finish the recipe with crushed ice, if necessary, garnish with the cashew top with nut, rapadura shavings, and serve.

PRODUCTION: SIMPLE SYRUP

- > In a container, combine equal parts of sugar and water, for example, a glass of 200 ml filled with sugar and a glass of 200 ml filled with water.
- > Stir until the sugar dissolves and use it in the cocktail preparation.

TIP: to facilitate the process, you can use hot water.



BRUNA KESIA GUIMARÃES ALVES (CE)

@kesia.bruna

Hello, my name is Bruna Késia. I'm from Fortaleza - CE, I'm 30 years old, and I've been working in the bar industry for 2 years. I've worked in bars and now I work at events. Working in this field is more than just about making money; I do it with love, dedication, and joy, which is my differential. The Learning For Life program has broadened my vision of the industry even further. It has given me the opportunity to create a network with people from various regions and has enriched my resume even more.



CASHEW DRINK

Cashew is so classy that it deserves an English version.

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Cashew	1 unit
Cinnamon syrup	30 ML



Alcohol content: 11.72%



Method: Shaken



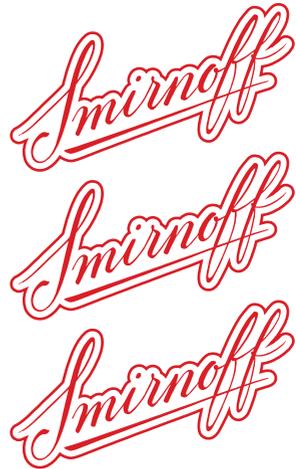
Glassware: Lowball glass



Garnish: Cinnamon stick

PREPARATION METHOD:

1. In a shaker, add the chopped cashew and mash to extract the fruit juice.
2. Then add Smirnoff vodka, the cinnamon syrup, and ice, and shake to cool and dilute the mixture.
3. Double strain with a strainer and fine sieve into a medium glass with fresh ice.
4. Complete the glass with crushed ice, if necessary, garnish the recipe with a cinnamon stick, and serve.



TAYNARA FIDELIS (SP) - LEARNING FOR LIFE STUDENT
@taynara.fidelis

Hello, my name is Taynara, and I'm from São Paulo. I've been working as a bartender for almost two years. I was a student at Learning For Life, and it was an incredible experience. I met wonderful people, had classes with a lot of content, and very professional teachers. All this training I'm applying to my career, and it's helping me a lot! I hope everyone who's interested in the field has the opportunity to be a student there too.



CERRADÃO

A version of caipiroska with this typical cerrado fruit.

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Murici juice	50 ML
Tahiti lime juice	25 ML
Simple syrup (1:1)	20 ML



Alcohol content: 12.10%



Method: Built



Glassware: Lowball glass



Garnish: Slice of Tahiti lime

PREPARATION METHOD:

1. In a lowball glass, add Smirnoff vodka and the other ingredients.
2. Fill the glass with ice and stir the mixture to chill and mix all the ingredients.
3. Finish the recipe with crushed ice, if necessary, garnish with a slice of Tahiti lime, and serve.

PRODUCTION: SIMPLE SYRUP

- > In a container, combine equal parts of sugar and water, for example, a glass of 200 ml filled with sugar and a glass of 200 ml filled with water.
- > Stir until the sugar dissolves and use in the cocktail preparation.

TIP: To simplify the process, you can use hot water.



AISLYN DESTER DA SILVA (DF)

@calangasbar

My name is Aislyn Dester, and I'm from Brasília-DF. I'm passionate about the cocktail industry. I recently started working in this market and opened my own drinks stand. Learning For Life has given me the opportunity to meet people from various regions of the country, and through the program, I've learned much more than just professional content. The whole human development aspect helps to make the bartending career a better area for everyone.



CHEIROSA

A super vibrant caipiroska with the citrusy flavor of lemon that we already know, with a touch of spices and the tempered heat of the "pimenta de cheiro" pepper. Refreshing, smooth, and very flavorful!

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Medium-sized Tahiti lime	1 unit
Medium-sized "pimenta de cheiro" pepper	1 unit
Simple syrup (1:1)	25 ML



Alcohol content: 14.42%



Method: Built



Glassware: Lowball glass



Garnish: Slice of Tahiti lime and slice of "pimenta de cheiro" pepper

PREPARATION METHOD:

1. In a lowball glass, add Smirnoff vodka and the other ingredients.
2. Then add Smirnoff vodka and the simple syrup.
3. Fill the glass with ice and stir the recipe to cool the mixture and mix all the ingredients.
4. Finish the recipe with crushed ice, garnish with a slice of Tahiti lime and a slice of "pimenta de cheiro" pepper, and serve.

PRODUCTION: SIMPLE SYRUP

- > In a container, combine equal parts of sugar and water, for example, a glass of 200 ml filled with sugar and a glass of 200 ml filled with water.
- > Stir until the sugar dissolves and use in the cocktail preparation.

TIP: To simplify the process, you can use hot water.

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FERNANDA SIQUEIRA - DIAGEO BAR ACADEMY TRAINER
@ dba_fernanda

My name is Fernanda Siqueira, and I've been working in the bars and restaurants industry for 13 years. I've worked in various important establishments in Recife, and I've also had the opportunity to live abroad and expand my horizons. Currently, I am a trainer at DIAGEO BAR ACADEMY BRASIL. But all of this began when I took my first bartender course at Learning For Life. I will be forever grateful for this incredible project that ignited the spark of curiosity and possibility in my path.



DESCOLADA

A version that celebrates typical fruits in an explosion of flavors.

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Monin coconut syrup	30 ML
Tahiti lime juice	10 ML
Pineapple, diced	8 pieces



Alcohol content: 13.39%



Method: Stirred



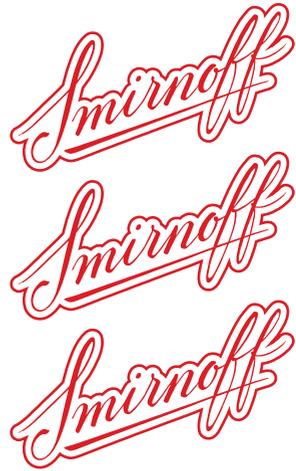
Glassware: Lowball glass



Garnish: Pineapple crown leaves

PREPARATION METHOD:

1. In a lowball glass, add the diced pineapple and muddle to extract the fruit juice.
2. Then, add Smirnoff vodka and the remaining ingredients.
3. Fill the glass with ice and stir the recipe to cool the mixture and mix all the ingredients.
4. Fill the glass with ice and stir the mixture to chill and blend all the ingredients.



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THALITA CACHO (PE) - FORMER TRAINER AT LEARNING FOR LIFE
@thalitafcacho

My name is Thalita Cacho, a native of Natal/RN in the Northeast of Brazil, who has been living in Recife/PE for 7 years. Today, I am the On Trade Executive for Pernambuco at Monin Brasil. In 2017, when I moved to Recife, I had a greater contact with mixology and took courses to become a bartender, mixologist, and master distiller. Through continuous study, I have also become a Whisky Expert and Gin Expert. As both a teacher and a former student of Learning For Life, I can say that the program has provided me with many wonderful experiences and learnings that I will carry with me for the rest of my life! L4L is the most beautiful and inspiring program I have ever been a part of!



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MANGODRAGON CAIPIROSKA

A vibrant recipe bursting with color and flavor that's perfect for hot days.

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Red dragon fruit (pitaya)	1/2
Small pieces of mango	6
Simple syrup (1:1)	20 ML



Alcohol content: 11.03%



Method: Shaken



Glass: Lowball glass



Garnish: Slice of red dragon fruit

PREPARATION METHOD:

1. In a cocktail shaker, add the chopped pitaya and pieces of mango, muddle to extract the fruit juices.
2. Then, add Smirnoff vodka, simple syrup, and ice. Shake to chill and dilute the mixture.
3. Double strain with a strainer and fine sieve into a medium glass with fresh ice.
4. Top up with crushed ice if necessary, garnish with a slice of pitaya, and serve.

PRODUCTION: SIMPLE SYRUP

- > In a container, combine equal parts of sugar and water, for example, a glass of 200 ml filled with sugar and a glass of 200 ml filled with water.
- > Stir until the sugar dissolves and use it in the cocktail preparation.

TIP: To simplify the process, you can use hot water.

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GABRIELLY GABRIEL DOS SANTOS (CE)

@gabriellysanttos29

Hello, my name is Gabrielly Santos, and I'm from São Gonçalo do Amarante, CE. My goal is to have my own bar, so I'm always looking to learn more. Through Learning For Life, I had the opportunity to meet many people from all over the country. I learned a lot of content, both professional and personal. And this helps us make the bartending career better for everyone.



MORENA TROPICANA

A version that celebrates typical fruits and flavors from the northeastern region of Brazil, sure to delight your palate.

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Cajá pulp	50 ML
Rangpur lime	30 ML
Rapadura syrup with cashew	30 ML



Alcohol content: 11.03%



Method: Built



Glass: Lowball



Garnish: Slice of rangpur lime

PREPARATION METHOD:

1. In a lowball glass, add Smirnoff vodka and the other ingredients.
2. Fill the glass with ice and stir the mixture to chill and mix all the ingredients.
3. Finish the recipe with crushed ice, if necessary, garnish with a slice of cravo lemon, and serve.

PRODUCTION: SIMPLE SYRUP

- > Use a cashew-flavored rapadura.
- > Cut 100 g of rapadura into small pieces and add to a saucepan with 100 ml of water.
- > Stir over low heat until the mixture dissolves, let it cool, and use it in the cocktail preparation.



PATRICIA CASTELLANI (SP) - LEARNING FOR LIFE STUDENT
@cozinhaperegrina

Hello, my name is Patricia, I live in São Paulo, and I'm a cook by passion. Currently, I'm investing in training in the beverage area, including tasting, pairing, and mixology. And I'm loving the perspectives!

I came across Learning For Life through Instagram and immediately imagined that, having Diageo's mentoring, the course would be incredible. Besides the career possibilities we discover along the way, the classes go far beyond drink recipes. We start to see the bar service with different eyes.



PASSION COCONUT

Enjoy the texture and sweetness of coconut combined with the acidity of passion fruit.

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Passion fruit pulp	30 ML
Fresh coconut puree	30 ML



Alcohol content: 11.72%



Method: Shaken



Glassware: Lowball glass



Garnish: Coconut flakes and passion fruit seeds

PREPARATION METHOD:

1. In a shaker, add Smirnoff vodka, ice, and the remaining ingredients.
2. Shake to chill and dilute the mixture.
3. Double strain with a strainer and fine sieve into a medium glass with fresh ice.
4. Top up the glass with crushed ice, if necessary, and garnish the drink with coconut flakes and passion fruit seeds, then serve.



NÚBIA SAMPAIO (SP) - LEARNING FOR LIFE STUDENT
@nubsampio

Hi, my name is Núbia Sampaio, I'm from São Paulo/SP. I recently became a bartender through L4L and I'm just at the beginning of this great adventure!

Learning For Life introduced me to the bar industry and allowed me to discover a new version of myself! I had the opportunity to meet many people in the field and learn from great professionals.



PÉ NA AREIA

The perfect combination for you to enjoy at your favorite beach.

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Mate Tea infusion	25 ML
Sugar cane juice	15 ML
Coconut water	15 ML
Tahiti lime juice	10 ML



Alcohol content: 15.00%



Method: Built



Glassware: Lowball glass



Garnish: Slice of Tahiti lime

PREPARATION METHOD:

1. In a lowball glass, add Smirnoff vodka and the other ingredients.
2. Fill the glass with ice and stir the mixture to chill and mix all the ingredients.
3. Finish the recipe with crushed ice, if necessary, garnish with a slice of Tahiti lime, and serve.



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GRAZIELLE DE SOUZA LIMA (RJ)

@grazi_imani

Hello, I'm Grazielle Lima. I'm just starting out in the bartender industry. The Learning For Life program has allowed me to acquire knowledge and learnings that I will carry with me for a lifetime. It's a comprehensive course because, in addition to covering specific industry topics, it also addresses human and social issues.



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PESTO

An herbal and extremely refreshing combination

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Yuzu puree	30 ML
Mix of lemons	25 ML
Herbal liqueur	10 ML
Medium basil leaves	6 units



Alcohol content: 17.80%



Method: Shaken



Glass: Lowball glass



Garnish: Basil leaf

PREPARATION METHOD:

1. In a shaker, add Smirnoff vodka and the other ingredients.
2. Then add ice and shake to chill and dilute the mixture.
3. Double strain with a strainer and fine sieve into a lowball glass with a solid ice cube.
4. Garnish the recipe with a basil leaf over the ice and serve.

PRODUCTION: MIX OF LEMON SYRUP:

> Combine 12.5 ml of lime juice and 12.5 ml of lemon juice and use the preparation in the recipe.

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LUANA GALDINO (SP) - LEARNING FOR LIFE STUDENT
@luhaldino04

I have a degree in administration, and I've been working in the bar industry for 3 years. Hospitality is undoubtedly my middle name. Thanks to L4L, I've had great opportunities. I've been working as a bartender for 3 years now, and I can't see myself in any other profession. Serving people, being hospitable, is wonderful.



PINKY

A quick, practical preparation with a surprising flavor.

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Grapefruit syrup	40 ML
Tonic water	110 ML



Alcohol Content: 8.82%



Method: Stirred



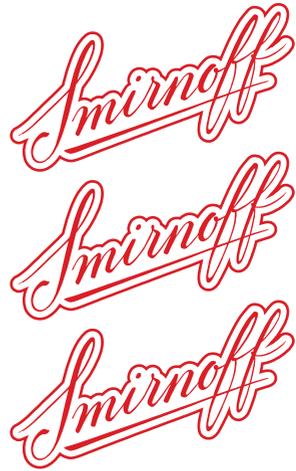
Glass: Highball glass



Garnish: Half slice of grapefruit

PREPARATION METHOD:

1. In a highball glass, add Smirnoff vodka and grapefruit syrup.
2. Then, add ice and tonic water, and stir to mix all the ingredients.
3. Garnish with half a slice of grapefruit and serve.



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MARIA JULIA HOEHNE (SP) - LEARNING FOR LIFE STUDENT
@majuhoehne

Hello, my name is Maria Julia Hoehne, I'm from São Paulo/SP. I'm the owner and head pastry chef of "Maria Banana Doces" and a bartender. I've been in the gastronomy field since 2016. Learning For Life gave me the opportunity to pursue something I've always been interested in, which is the bar industry. It also showed me that I can combine pastry with bartending and create amazing creations.



PUERTO RICAN MULE

A fruity and completely different version of the classic Brazilian Moscow Mule.

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Pineapple juice	20 ML
Tahiti lime juice	15 ML
Pineapple soda	100 ML
Coconut foam	



Alcohol Content: 10.88%



Method: Built



Glass: Mug



Garnish: Flamed pineapple slice

PREPARATION METHOD:

1. In a mug with ice, add Smirnoff vodka and the remaining ingredients.
2. Gently stir the recipe to mix all the ingredients.
3. Top up the mug with coconut foam.
4. Garnish with a flamed pineapple slice and serve.

PRODUCTION: COCONUT FOAM

- > In a cocktail shaker, add 60 ml of coconut syrup and 60 ml of aquafaba, both products should be chilled.
- > Add the spring from a strainer and vigorously shake to combine the ingredients and give them texture.
- > Open the shaker, remove the strainer spring, and use the preparation in the cocktail recipe.

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NYX HELENA (SP) - LEARNING FOR LIFE STUDENT

@nyx.helena

Hello, my name is Nyx Helena. I've been working in the bar industry for a little over two years now. Currently, I'm the head bartender at Bar Alto. I learned about L4L through a coworker at the first bar I worked at, and I took the course in 2022. Since then, I've been gaining various opportunities thanks to the program, participating in competitions and industry events.



ROSA DO SERRADO

A super combination that blends the sweetness of honey, the freshness of lemongrass, and the citrusy touch of "limão capeta" (Rangpur).

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Honey with lemongrass syrup	20 ML
"Limão capeta" (Rangpur)	1 unit



Alcohol content: 15.63%



Method: Built



Glassware: Lowball glass



Garnish: no garnish

PREPARATION METHOD:

1. In a lowball glass, add the "limão capeta" cut into segments and muddle to extract the juice.
2. Add ice to the glass, Smirnoff vodka, and the honey with lemongrass syrup. Stir the mixture to chill and mix all the ingredients.
3. Finish the recipe with crushed ice, if necessary, and serve.

PRODUCTION: SIMPLE SYRUP

- > In a container, add 200 ml of heated water and a lemongrass tea bag. Allow the infusion time indicated, remove the tea bag, and add 200 g of refined sugar.
- > Stir until the sugar dissolves.
- > Combine equal parts of lemongrass and honey syrup (10 ml of each for this preparation) to obtain the syrup indicated for the recipe.
- > Stir until the mixture becomes homogeneous.

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MARIANA PINA - DIAGEO BAR ACADEMY TRAINER
@dba_marianapina

Hello, I'm Mariana Pina, a professional bartender, working in the bars and restaurants market in Belo Horizonte for almost 10 years. Today, I represent the team of trainers at Diageo Bar Academy in MG, bringing knowledge of the cocktail world to companies in the industry and their employees. Learning For Life is an incredible program that opens doors and professionalizes workers in the hospitality industry, which I had the pleasure of getting to know and actively participating in today.



TÔ AVEXADA

The combination of honey and Pitanga leaves everyone eager to try this recipe!

INGREDIENTS	QTY.
Smirnoff vodka	50 ML
Pitanga	10 units
Honey syrup (1:1)	25 ML



Alcohol content: 17.05%



Method: Built



Glassware: Lowball glass



Garnish: Pitanga and mint sprig

PREPARATION METHOD:

1. In a lowball glass, add the Surinam cherries and muddle to extract the juice and flavor of the fruit.
2. Then, add Smirnoff vodka and the honey syrup.
3. Fill the glass with ice and stir the recipe to cool the mixture and mix all the ingredients.
4. Finish the recipe with crushed ice, if necessary, garnish with one Surinam cherry, a mint sprig, and serve.

PRODUCTION: SIMPLE SYRUP

- > In a container, combine 100 ml of honey and 100 ml of water.
- > Stir until the mixture dissolves and use it in the preparation of the cocktail.

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VANESSA SOARES JOVINO - LEARNING FOR LIFE STUDENT

@vanessa.soares_j

Hello, my name is Vanessa, I'm 40 years old. I'm originally from São Paulo, but I've been living in Recife for 30 years, a Paulista with a Northeastern soul! I've been working as a bartender for about 1 year, and I'm completely passionate about what I do. Discovering Learning For Life was surreal; I made friends with several people, the teachers are excellent, extremely attentive. Learning For Life has made me an excellent professional!



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Acknowledgments

We take this opportunity to express our gratitude to all the bartenders who have been with us since our first edition in this initiative.

Thank you very much on behalf of Smirnoff and the entire Learning For Life team!

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