

# HOW TO CARBONATE A COCKTAIL

Turn your cocktails into sparkling sensations with this guide to carbonating cocktails. Master the art of carbonisation in 5 simple steps

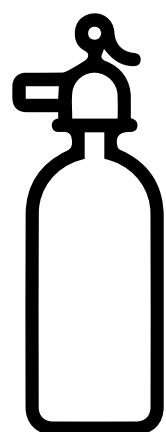
## 1. LIQUID PREPARATION



For starters, you'll want to begin chilling your liquid ahead of time. The colder your water, without ice, the better your drink will carbonate. This is because CO<sub>2</sub> reacts best when combined with colder water temperatures.

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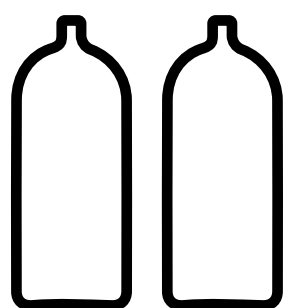
## 2. PREPARE YOUR SODA SIPHON



The next step of your preparation will be to prepare the carbonator into the soda stream vessel. Your carbonator is the metal canister that says "SodaStream CO<sub>2</sub>" on it. Whilst you want to always refer to your user manual for your specific machine before setting it up, they are pretty straightforward to use.

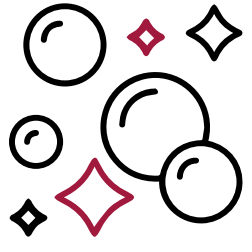
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## 3. INSERT YOUR CARBONATOR CANISTER



Pour your chilled liquid in the canister, ensure the top half of your siphon is screwed tightly on and load your CO<sub>2</sub> canisters into the vessel (two canisters advised for full effect).

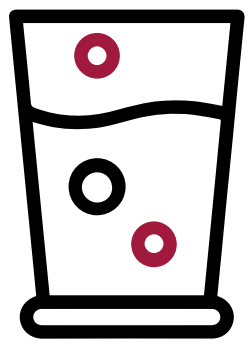
## 4. CARBONATION



Once your machine, carbonator canister and the water bottle are in place, you're ready to begin carbonation. Screw the carbonator top on tightly with your CO2 canister in place until you hear the gas release. This is the CO2 being passed through. Repeat this again to ensure enough CO2 is passed through. Then shake the siphon. The resting period between each press is important, because it allows the CO2 to activate in the water fully. This will give you the best indication of how carbonated you like your drink to be and will help prevent over-carbonation, leaking, and other problems.

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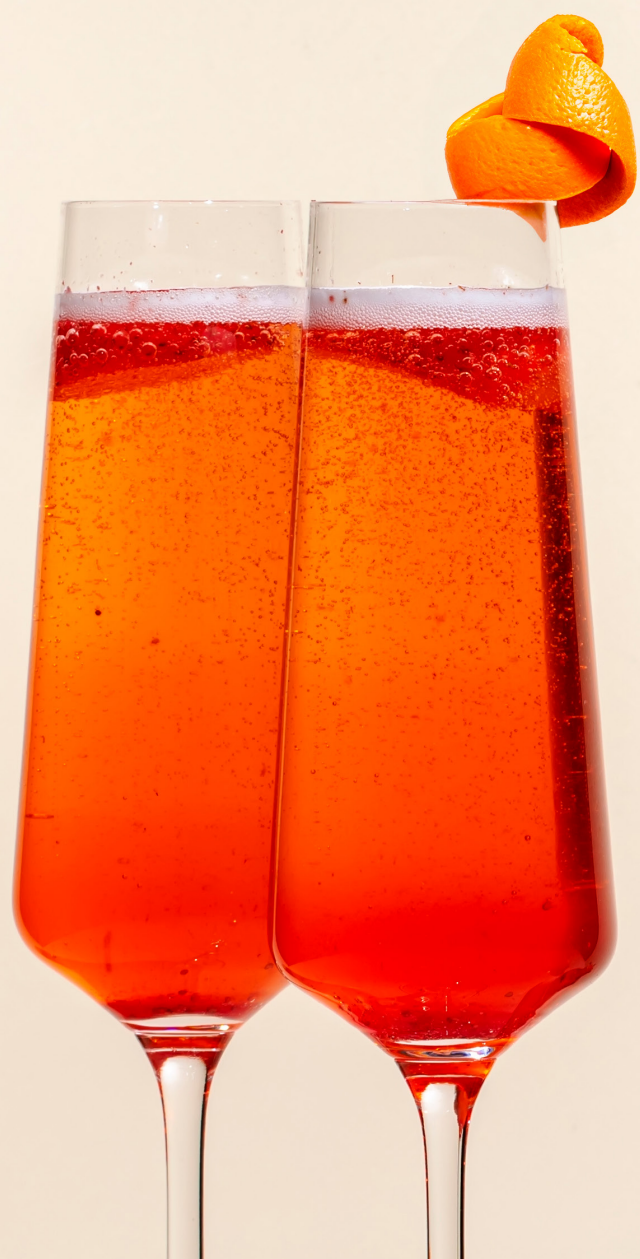
## 5. ENJOY



Your drink is now ready for you to enjoy! Since the water was chilled before being carbonated, you may not have to refrigerate it before drinking.

Make sure that once the soda had been opened, that it is stored in the fridge with the cap on. You can store it like this for up to two weeks, without losing any carbonation, if the bottle has been sealed correctly.





# SUMMER SBAGLIATO RECIPE

(1L BATCH FOR CARBONATION  
– MAKES 10 SINGLE SERVES)

## GLASS

Flute or coupe to serve

## INGREDIENTS

125ml Tanqueray London Dry Gin  
125ml Belsazar Rose Vermouth  
125ml Italian Aperitif Liqueur  
625ml Cranberry Juice

## GARNISH

Orange twist

## ALCOHOL CONTENT

Single serve – 8.8g  
Batch serve – 88g

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## METHOD

1. Add all the ingredients to an ISI soda siphon and allow to chill to 0°C (32°F) in a refrigerator or freezer.
2. Seal the siphon, charge with two CO2 cartridges and shake to maximise the surface area of the liquid exposed to the gas for absorption.
3. Place in the refrigerator for two hours to allow the CO2 to dissolve in the liquid.
4. Depressurise the siphon gradually by releasing the gas using the dispense handle.
5. Once depressurised open the siphon and pour into glasses to serve or into a resealable bottle to serve later.