

# HOW TO MAKE CORDIALS FOR COCKTAILS ON TAP

## START WITH A BASE

A mixture of sugar, acids and salt will make your base cordial perfectly balanced and ready to infuse.

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## BASE CORDIAL RECIPE



### INGREDIENTS

750g Sugar  
750g Water  
10g Maldon Sea Salt  
15g Citric Acid  
15g Tartaric Acid  
15g Malic Acid

## METHOD

1. Add all ingredients together
2. Stir until dissolved
3. Seal and refrigerate

## LAYER

For complexity and length of flavour, try a mixture of four ingredients from each category: fruit, spice, herb, citrus zest, tea. Once these ingredients are added, seal in a vacuum pack bag and cook sous-vide at 60°C for 30 to 60 mins, before straining, bottling and refrigerating.



# PEACH CORDIAL RECIPE



## INGREDIENTS

250g Fresh Peach Slices  
20g Cinnamon Sticks  
2g Black Tea  
3g Thyme (with stalks)  
500g Base Cordial

**PAIR:** This recipe pairs perfectly with a Johnnie Walker Highball cocktail on tap.

## SOUS-VIDE METHOD

1. Seal all ingredients in vacuum pack bag and cook sous-vide at 60°C for 30 minutes
2. Strain cordial through a coffee filter, superbag or muslin in to a clean bottle and refrigerate

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## COLD INFUSION METHOD

1. Place all the ingredients to a clean, resealable container and leave to infuse overnight in a cool, dry place, stirring periodically to assist the infusion of flavour
2. Strain cordial through a coffee filter, superbag or muslin into a clean bottle and refrigerate



# LEMON CORDIAL RECIPE



## INGREDIENTS

75g Lemon Peel  
25g Pink Grapefruit Peel  
2.5g Lemon Verbena  
(fresh or dried)  
2.5g Earl Grey Tea  
500g Base Cordial

**PAIR:** This recipe pairs perfectly with **Tanqueray London Dry Gin** to make an interesting twist on a Tom Collins cocktail on tap.

## SOUS-VIDE METHOD

1. Seal all ingredients in vacuum pack bag and sous-vide at 40°C for 30 minutes
2. Strain cordial through a coffee filter, superbag or muslin into a clean bottle and refrigerate

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## COLD INFUSION METHOD

1. Place all the ingredients to a clean, resealable container and leave to infuse overnight in a cool, dry place, stirring periodically to assist the infusion of flavour
2. Strain cordial through a coffee filter, superbag or muslin into a clean bottle and refrigerate



# GINGER CORDIAL RECIPE



## INGREDIENTS

75g Lemon Peel  
50g Coarse grated peeled ginger  
100g Coarse grated pink lady apple  
3g Crushed allspice  
2.5g Rooibos Tea  
500g Base Cordial

**PAIR:** A recipe that pairs perfectly with **Smirnoff No.21 Vodka** for an interesting twist on a Moscow Mule cocktail on tap.

## SOUS-VIDE METHOD

1. Seal all ingredients in vacuum pack bag and sous-vide at 50°C for 30 minutes
2. Strain cordial through a coffee filter, superbag or muslin into a clean bottle and refrigerate

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## COLD INFUSION METHOD

1. Add all the ingredients to a clean, resealable container and leave to infuse overnight in a cool, dry place, stirring periodically to assist the infusion of flavour
2. Strain cordial through a coffee filter, superbag or muslin into a clean bottle and refrigerate