

# Citrus

The obvious consideration here is that the shape and size of fresh citrus varies greatly, and so therefore will the number of slices, twists, wheels and the like you can cut from an individual piece.

What you can't see when you're buying your fruit, is how much juice each piece will yield. Small ones can, in fact, be more juicy! So, when shopping for goods, add a couple of extra pieces to your basket to make sure you'll have enough to mix with.

## Lemons



Juice - 1.5oz 45ml  
Twist - x6  
Wheel - x7  
Half moon / slice - x14  
Wedge - x6

## Limes



Juice - 1oz 30ml  
Twist - x4  
Wheel - x5  
Half moon / slice - x10  
Wedge - x6

## Oranges



Juice - 2.5oz 75ml  
Twist - x7  
Wheel - x8  
Half moon / slice - x16  
Wedge - x8

## Pink Grapefruit



Juice - 0.2 ml  
Twist - x8  
Wheel - x8  
Half moon / slice - x16  
Wedge - x10

# Berries

Berries vary so much in size, none more so than the humble strawberry!

This is why, in our recipes, we tend to use a liquid measurement of berries, because once you crush berries into a pulp or purée, how big the individual piece of fruit is becomes irrelevant. Meaning you can make delicious drinks EVERY time.

The more pieces of fruit you buy, the more the average size and weight will prove to be correct. As always, what we're giving you here is a guide...not hard rule.

## Strawberries



x20 = 450 grams  
x20 = 1lb  
180grams - 170ml

Mashed/purée  
1 container Strawberries =  
1/2 a container of purée  
1oz = x1.5 strawberries

## Raspberries



1 medium raspberry = 4grams  
1lb = x110  
450 grams = x110

# Greens

Herbs are usually sold by weight, in bundles or boxes of full sprigs. Don't buy pre-picked leaves and of course...no mint sauce!

Like any fresh produce, there will be variables. However, an ugly lemon will still give you twists, and an old, beaten up orange will still give you delicious juice. However, a wilted bunch of mint with blackened leaves is not only useless for making drinks, but for garnishing too!

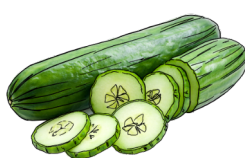
Therefore, be picky when buying, and if the quality's not what you'd dream of, you will need to over buy so that you can find enough help leaves for making drinks and enough sprig tops for garnishing.

## Mint



1 sprig = 3g  
2 sprig per mojito  
(using leaves and  
keeping sprigs for garnish)

## English Cucumber



Long English cucumber  
30-40 ribbons  
60-80 slices

## Apples



1 Apple  
24 slice = 4 fans

# Ice

There's one good rule of thumb to follow - You'll always need more ice than you think!

We've estimated what you'll need for making and serving drinks based on using both specific bar equipment, and what you can repurpose that's already in your cupboards.

We've also used a range of different glasses, and erred on the side of 'more is more' to try and ensure you always pick up enough ice. Nothing worse than running out of ice halfway through the night!

## Lowballs



180grams

## Highballs / Wine



250grams

## Shaken



350 grams (170 jam jar)

## Stirred



250 grams

## Crushed



300grams