**第六章 雞尾酒的調製**

調酒用器具

※ 請將下列表格中的器具與名稱做配對，並寫出器具的中文：

|  |  |  |  |
| --- | --- | --- | --- |
| A. | B. | C. | D. |
| C:\Users\Pretender\Desktop\桌面\6-1\圖3_00790802 拷貝.jpg | C:\Users\Pretender\Desktop\桌面\6-1\圖1_00500725 拷貝.jpg | C:\Users\Pretender\Desktop\桌面\6-1\pourer 拷貝.jpg | C:\Users\Pretender\Desktop\桌面\6-1\Glass Rimmer 拷貝.jpg |
| E. | F. | G. | H. |
| C:\Users\Pretender\Desktop\桌面\6-1\Boston Shaker 拷貝.jpg | C:\Users\Pretender\Desktop\桌面\6-1\圖1_00250725 拷貝.jpg | C:\Users\Pretender\Desktop\桌面\6-1\Strainer 拷貝.jpg | http://www.sun-pin.com/files/HBB909.gif |
| I. | J. | K. |
| C:\Users\Pretender\Desktop\桌面\6-1\圖1_01000725 拷貝.jpg | C:\Users\Pretender\Desktop\桌面\6-1\圖1_00960725 拷貝.jpg | C:\Users\Pretender\Desktop\桌面\6-1\圖1_00610725 拷貝.jpg |
| 1.( ) | Cocktail Pick [＿＿＿＿＿] | 7.( ) | Shaker [＿＿＿＿＿] |
| 2.( ) | Blender [＿＿＿＿＿] | 8.( ) | Stir Stick/ Stirrer [＿＿＿＿＿] |
| 3.( ) | Boston Shaker [＿＿＿＿＿＿] | 9.( ) | Glass Rimmer [＿＿＿＿＿] |
| 4.( ) | Pourer [＿＿＿＿＿] | 10.( ) | Jigger [＿＿＿＿＿] |
| 5.( ) | Strainer [＿＿＿＿＿] | 11.( ) | Bar Spoon [＿＿＿＿＿] |
| 6.( ) | Mixing Glass [＿＿＿＿＿] |  |  |

常用的杯子

沒杯頸(腳)的杯子:＿＿＿＿＿

B

A

有杯頸(腳)的杯子:＿＿＿＿＿

※ 請畫出下方列出的杯子形狀，並請說明他是有腳杯還是平底杯：

裝飾物

不可以吃的裝飾物:＿＿＿＿＿

可以吃的裝飾物:＿＿＿＿＿

※ 下列表格是裝飾物的英文名稱，請將裝飾物的中文意思填上：

|  |  |
| --- | --- |
| 1. Olive: | 5. Orange Wedge: |
| 2. Salt Rimmed: | 6. Nutmeg Powder: |
| 3. Cocktail(Pearl) Onion: | 7. Lemon Spiral: |
| 4. Celery Stick: | 8. Pineapple Slice: |

調酒的方法

Stir(＿＿＿＿＿＿)

Float(＿＿＿＿＿＿)

Pour(＿＿＿＿＿＿)

EX:＿＿＿＿＿、＿＿＿＿＿＿

EX:＿＿＿＿＿、＿＿＿＿＿＿

Shake(＿＿＿＿＿＿)

Blend(＿＿＿＿＿＿)

EX:＿＿＿＿＿、＿＿＿＿＿＿

EX:＿＿＿＿＿、＿＿＿＿＿＿

EX:＿＿＿＿＿、＿＿＿＿＿＿

Build(＿＿＿＿＿＿)

Layer(＿＿＿＿＿＿)

EX:＿＿＿＿＿、＿＿＿＿＿＿

EX:＿＿＿＿＿、＿＿＿＿＿＿

雞尾酒種類

Sour(＿＿＿＿)

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | 成份 | 調製法 | 裝飾物 | 杯器皿 |
| 杏仁酸酒(\_\_\_\_\_\_\_\_\_\_\_\_) | 45ml30ml15ml | (\_\_\_\_\_\_\_\_) | Orange Slice&Lemon Peel | Sour Glass(\_\_\_\_\_\_\_\_\_\_\_\_) |

Collins(＿＿＿)

Sling(＿＿＿＿)

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | 成份 | 調製法 | 裝飾物 | 杯器皿 |
| 新加坡司令 (\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | 40ml \_\_\_\_\_20ml \_\_\_\_\_\_\_\_\_\_\_\_\_5ml Triple Sec5ml Benedictine10ml Grenadine80ml P/J30ml \_\_\_\_\_\_\_\_\_\_Dash Bitters | (\_\_\_\_\_\_\_\_) | PineappleSlice&Cherry | (\_\_\_\_\_\_\_\_\_\_\_\_) |

Buck(＿＿＿)

Punch(＿＿＿)

酒

糖

香料

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | 成份 | 調製法 | 裝飾物 | 杯器皿 |
| 拓荒者賓治(\_\_\_\_\_\_\_\_\_\_\_\_) | 60ml Dark Rum30ml Lemon Juice15ml GranadineTop with Soda Water | (\_\_\_\_\_\_\_\_) | Orange Slice & Lemon Slice & Bitters | (\_\_\_\_\_\_\_\_\_\_\_\_) |

Frozen(＿＿＿)

Fizz(＿＿＿)

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | 成份 | 調製法 | 裝飾物 | 杯器皿 |
| 琴費士(\_\_\_\_\_\_\_\_\_\_\_\_) | 45ml30ml10mlTop with  | (\_\_\_\_\_\_\_\_) |  | (\_\_\_\_\_\_\_\_\_\_\_\_) |