VEGG
WHITE

The Bartenders'
COCKTAIL GUIDE

ONE BOTTLE
SIX TECHNIQUES
ZERO EGGS GIVEN



KEVIN KOS

TECHNIQUE 01

SOUR

METHOD

Classic cocktail with a velvet foam and creamy texture.

GEAR: shaker, strainer

Shake all ingredients hard with ice for 12–15 seconds to chill the drink, create dilution and a smooth foam. Strain either over fresh ice or into a chilled coupe, depending on the serve.





WHISKEY SOUR

INGREDIENTS

50 ml Bourbon
20 ml Fresh lemon juice
20 ml Simple syrup
20 ml Vegg White
3 drops Angostura bitters on top of the foam



PORNSTAR SOUR

INGREDIENTS

50 ml Vanilla vodka
15 ml Passion fruit liqueur
15 ml Passion fruit purée
15 ml Fresh lime juice
15 ml Vanilla syrup
15 ml Vegg White

TECHNIQUE 02

PRE-BATCH

METHOD

Mix all cocktail ingredients ahead of time to save time, speed up the service without compromising the cocktail quality

GEAR: hand blender, large plastic vessel

Blend all ingredients using a hand blender in a large platic vessel well. Then pour the whole mixture into a large container for storage as well as into smaller (0.7L) bottles for the daily use.





COCKTAIL PREBATCH

METHOD

Multiply all your ingredients including Vegg White x 10, 15, 20 etc. to achieve the desriable amount of final prebatch/premix.



COCKTAIL PREBATCH WITH DILUTION



METHOD

Do all the steps of making a premix but before blending the mixture add 20% of water of the whole volume of the premix. Instead of shaking a cocktail with ice pour the usual amount of the cocktail into a shaker with no ice and wizz it with a milk froather. Strain into a glass with ice using a fine strainer.

TECHNIQUE 03

ESPUMA



METHOD

Top up your cocktail with a silky and smooth creamy espuma, play with textures, flavors and colors.

GEAR: iSi Gourmet Whip siphon, N20 charges

Put all espuma's ingredients into a mixing glass and blend until smooth. Strain to remove basil leaf particles, then pour into a siphon. Charge with 1 N20 charge (for 0.5 L siphon) or 2 charges (for 1 L siphon). Chill for at least 30 min. Serve on top of the cocktail.

WSKAZÓWKA: The cooler the espuma, the thicker it gets.



BASIL SPRITZ

COCKTAIL

50 ml Gin
100 ml Citrus soda

ESPUMA

8 basil leaves
40 ml Vegg White
20 ml Lemon juice
20 ml Simple syrup

Stir the cocktail over ice in a mixing glass, pour over ice to a glass and top with basil espuma.



CLUB CLOVER

COCKTAIL

45 ml Gin
15 ml Dry Vermouth
15 ml Lemon juice
15 ml Sugar syrup
2 dashes saline solution

ESPUMA

250 g Raspberries
200 ml Water
140 ml Vegg White
60 ml Sugar syrup

Shake the cocktail with ice & strain into a chilled glass. Top up with espuma.

TECHNIQUE 04

FIZZ

METHOD

Refreshing cocktails with ethereal, decorative foam for an even better effect

GEAR: shaker, iSi Sodamaker (optional)

Shake the ingredients with ice, strain into the appropriate glass over fresh ice or into a chilled glass, top with soda or the sparkling mixer, then garnish according to the serve.





ELDERFLOWER FIZZ

INGREDIENTS

30 ml Gin
20 ml Elderflower liqueur
20 ml Fresh lemon juice
15 ml Simple syrup
20 ml Vegg White
Top up with Soda water



SILVER PALOMA

INGREDIENTS

50 ml Tequila blanco
10 ml Lime juice
20 ml Vegg White
Top up with Grapefruit Soda



MOJITO FIZZ

INGREDIENTS

50 ml White rum
Handful of mint
20 ml Lime juice
20 ml Brown sugar
20 ml Vegg White
Top up with Soda water



FIZZY MULE

INGREDIENTS

50 ml Vodka
15 ml Lime Juice
20 ml Vegg White
2 dashes Angostura Bitters
Top up with Ginger Beer

TECHNIQUE 05

DENSING

METHOD

Densing is a technique that binds oils with liquids using Vegg White, giving a silky texture and preventing separation. It allows to enrich spirits and non-alcs with new flavors.

GEAR: blender (hand or jug)

Blend all ingredients of a dense spirit with a hand or classic blender. Store in a bottle.





DENSED GARIBALDI

INGREDIENTS

45 ml Densed Campari
60 ml Freshly pressed orange juice
45 ml Pineapple juice
7.5 ml Vegg White

DENSED CAMPARI

INGREDIENTS

200 ml Campari
9 g coconut oil
15 ml Vegg White



DENSED COLADA

INGREDIENTS

45 ml Densed Coconut rum
90 ml Pineapple juice
2 drops Saline solution
7.5 ml Vegg White

DENSED COCONUT RUM

INGREDIENTS

200 ml White rum
9 g coconut oil
15 ml Vegg White

TECHNIQUE 06

EDIBLE AIR

METHOD

A technique known from molecular gastronomy, light foam with large bubbles, an unusual and delicious garnish.

GEAR: foaming kit

Blend the selected air ingredients with Vegg White until smooth, then use the foaming kit device to create the air. Build the cocktail separately, top with edible air before serving.





HOT AND COLD

INGREDIENTS

40 ml London Dry gin
15 ml Vecchio Amaro del Capo Red
10 ml Cherry Heering
20 ml Pineapple juice
10 ml lime juice
5 ml simple syrup

EDIBLE AIR

100 ml Fresh cucumber juice
50 g fresh mint leaves (muddle and infuse for 10 min. Discard the leaves)
30 g Vegg White
10 ml Lime juice
5 ml sugar syrup



SKYLINE MARGARITA

INGREDIENTS

50 ml Tequila blanco
20 ml Lime juice
20 ml Agave syrup

EDIBLE AIR

120 ml pineapple juice
45 ml Vegg White
0.5 g blue spirulina
1 dash saline solution

THE PRODUCT

Like egg white, but better.

The vegan egg-white alternative built for professional bars. Identical 1:1 pour, real texture, real dilution — none of the smell, the salmonella risk, or the waste.



01 Neutral Profile
Zero taste, zero aroma — let your ingredients shine.

02 Perfect Texture
Repicates the silky consistency of fresh egg whites.

03 Effortless Workflow
Adds in 1:1 ratio — no recipe adjustments needed.

04 Makes Work Faster and Easier
No protein, no curdling. Stable with alcohol and citrus makes it the perfect for prebatches.

05 Long Shelf Life
12 months, no special storage requirements. Post opening refrigerate and use for up to 30 days.

06 Safe and Troublefree
Zero risk of Salmonella poisoning, a safe and HACCP-friendly solution for your business.

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