



Mother cocktails

Tipp von Joe Schofield



When chefs are studying their craft, they are taught the five “mother sauces”; béchamel, velouté, espagnole, hollandaise and tomato. This concept that all sauces can relate back to one of the mother sauces was championed by the king of chefs and the chef of kings, Auguste Escoffier. In the bar world, we have something quite similar: the six basic drinks – the Daiquiri, Old Fashioned, Martini, Sidecar, Highball and Flip. This idea, similar to that of Escoffier, was created by the team at Death & Co, an incredible bar in New York. Having a mastery of those cocktails will open up limitless possibilities for your drink-making dexterity.